

THE ENGLISH GRILL

CHRISTMAS DAY

Pre-Starter

Cauliflower Cappuccino

Truffle & Parmesan Choux

Starter

Smoked Chicken & Ham Hock Terrine

Mustard, Kohlrabi, Apple Salad

Orkney King Scallops

Confit Chicken, Granny Smith Apples, Jerusalem Artichoke, Roasted Chestnuts

Wild Mushroom on Toasted Sourdough (ve)

Roasted Marmite Celeriac, Baby carrots, Hazelnut Pesto

Champagne & Passionfruit Granita

Main

Free Range Black Leg Turkey

Sage & Onion Stuffing, Pigs in Blankets, Goose Fat & Thyme Roast Potatoes, Honey Glazed Carrots & Parsnips,
Brussels Sprouts, Homemade Cranberry Sauce

Scottish Beef Fillet 8oz

Pont Neuf Potatoes, Portobello Mushroom, Confit Tomato, Béarnaise Sauce

The English Grill Famous Dover Sole

Filleted at Your Table

Parsley New Potatoes, Spinach, Hollandaise Sauce

Roasted Pumpkin and Chestnut Crumble (ve)

Thyme Roast Potatoes, Maple Glaze Root Vegetables

Dessert

Traditional Christmas Pudding

Flambéed at your Table
Brandy Custard

The English Grill Baked Alaska

Chocolate, Cherries, Almonds

Rice Pudding Brûlée (ve)

Orange & Stem Ginger Compote

Cheese

Truffle Baron Bigod

Potato & Rosemary Sourdough

Coffee & Chocolate Truffles

185 per person

We are committed to using sustainable and ethical suppliers for all of our produce. All requests are treated with extra care. Nevertheless due to the nature of our offering we cannot guarantee that any item served is 100% allergen or intolerant free. Please advise a member of our service team before ordering if you have any food allergies or special dietary requirements or require information on ingredients used in our dishes. Prices include VAT at the current standard rate. A service charge of 12.5% will be added to your final bill.