# THE ENGLISH GRILL 

Starter<br>Game Terrine<br>Black Garlic Aioli, Pickled Beetroot, Toasted Sourdough

Chicory, Pear \& Walnut Salad (v)
Blue Cheese Croquette

Scottish Smoked Salmon \& Prawn Cocktail
Avocado, Cucumber, Dill, Lemon

Parsnip and Caraway Soup (ve)
Toasted Chestnuts, Plant Based Maple Bacon

## Main

Free Range Bronze Black Leg Turkey
Sage \& Onion Stuffing, Pigs in Blankets, Goose Fat \& Thyme Roast Potatoes, Honey Carrots \& Parsnips, Brussels Sprouts, Homemade Cranberry Sauce

Slow Cooked Short Rib<br>Parmesan \& Truffle Croquette, Chasseur<br>Herb Crusted Cod<br>Potato Purée, Wild Mushrooms, Hazelnut Pesto<br>Charred Bark Pumpkin (ve)<br>Savoy Cabbage, Toasted Pumpkin Seeds, Scotch Bonnet Jam<br>Dessert<br>Granny Smith Apple Fritter (ve)<br>Textures of Blackberries, Vanilla Ice Cream<br>The English Grill Christmas Pudding<br>Flambéed at your Table<br>Brandy Custard<br>Chocolate Espresso<br>Coffee Mousse, Milk Chocolate Ganache, Hazelnut Sponge<br>English Cheese<br>Oat Crumbles, Quince, Chutney

Two Courses 47.50 per person
Three Courses 52.50 per person

