



HAVE YOURSELF A VERY

GRAND
SPECIALIST
CHAMPAGNE

ESTABLISHED MDCCLXXI
GRAND PACIFIC

GRAND
PACIFIC

ESTD 1871
WHOLESALE

STARTERS

STEAMED DUCK DIM SUM

Hoi Sin Sauce

SWEET POTATO & COCONUT SOUP (VV)

Rice Crackers

KING PRAWN & NOODLE SALAD

Mango, Coriander

MAINS

TRADITIONAL ROAST TURKEY

Savoy Cabbage, Chipolatas, Pork Stuffing, Gravy

LEAF BAKED MALAYSIAN SALMON

Pickled Cucumber Kimchi

CHARGRILLED 28 DAY AGED SIRLOIN OF BEEF

Black Bean Sauce, Shredded Greens

CURRY ROASTED CAULIFLOWER (VV)

Spiced Chickpea Purée

All of the above dishes are served with Roast Potatoes,

French Beans & Carrots with Nigella Seeds

DESSERTS

CHRISTMAS PUDDING CAKE

Spiced Plum Compote, Coconut Rum Custard

BUTTERSCOTCH & MISO CHOCOLATE MOUSSE

Honeycomb, Chantilly Cream

APPLE & PINEAPPLE COMPOTE (VV)

Almond & Cranberry Crumb, Vanilla Ice Cream

DINNER £30.95

LUNCH £25.95



FESTIVE HIGH TEA

The ideal accompaniment to any festive celebrations - the famous Grand Pacific High Tea, but with added Christmas sparkle.

Treat your taste buds to festive morsels from far and wide with deliciously delectable favourites done the Grand Pacific way.

From £23 per person.

PERFECT PRESENT

Gift cards and experiences starting from £10 make the perfect gift for Christmas. Available online or in the restaurant.



CHRISTMAS ROAST

A roast like no other, with a festive twist added to our traditional roasts.

1 course £15.95

2 course £21.95

3 course £24.95



HOW TO BOOK

For more information visit grandpacific.uk.com/christmas

*For Manchester reservations contact 0161 839 9365
or email manchesterbdm@grandpacific.uk.com*

*For Leeds reservations contact 0113 391 7290
or email leedsbdm@grandpacific.uk.com*

**PLEASE NOTE THAT A £10 DEPOSIT PER PERSON WILL BE
REQUIRED TO SECURE YOUR CHRISTMAS BOOKING.
A DISCRETIONARY 12.5% SERVICE CHARGE WILL
BE APPLIED TO YOUR BILL**



CELEBRATE
NEW YEAR'S EVE



GRAND PACIFIC
31.12.21

STARTERS

SPICED TUNA CARPACCIO

Avocado Mousse, Wasabi Crème Fraîche

STEAMED VEGETABLE GYOZA (VV)

Smoked Garlic Dashi Broth

CRISPY SHREDDED DUCK SALAD

Sour Raspberry & Sesame Dressing

ROASTED ONION &
WILD MUSHROOM TART (V)

Asparagus & Yuzu Hollandaise

MAINS

28 DAY AGED CHARGRILLED
ENGLISH FILLET OF BEEF

*Baby Carrots, Tenderstem Broccoli, Potato Pakora,
Carrot & Ginger Purée*

ROAST DUCK BREAST

Asian Greens, Butter-Roasted Potato Rose, Spiced Plum Purée

SEARED FILLET OF SEA TROUT

Bok Choi, Sweet Potato Fondant, Mango & Ginger Salsa

SAFFRON ONIGIRI WITH
KING OYSTER MUSHROOM (VV)

Asparagus, Artichoke, Pumpkin Curry

DESSERTS

POMEGRANATE &
PISTACHIO CHEESECAKE

Fresh Strawberries

WARM CHOCOLATE TART

Poached Cherries, Vanilla Ice Cream

COCONUT PANNA COTTA (VV)

Exotic Fruits, Mango Sorbet