

THE ENGLISH GRILL

CHRISTMAS DAY MENU

PRE-STARTER

PARSNIP & APPLE VELOUTÉ (VGO)

Roasted chestnut & bacon croque-monsieur

TO BEGIN

TERRINE OF WILD GAME, DUCK LIVER & PISTACHIO

Burnt Bramley apple & raisin chutney, roasted sourdough

LOBSTER THERMIDOR CAESAR SALAD

Grilled lobster thermidor, winter truffles, 24-month aged Parmesan

CELERIAC CARPACCIO (VG)

Pickled trompette, chestnut purée, stem ginger, pine nuts

INTERMEDIATE

GRANITA (VG)

Cranberry & vodka

SIGNATURE MAINS

FREE-RANGE BLACK LEG TURKEY

Pork & apricot stuffing, pigs in blankets, thyme roast potatoes, honey-glazed carrots & parsnips, Brussels sprouts
Homemade cranberry sauce

BEEF FILLET ROSSINI

Potato gratin, cavolo nero, wild mushrooms, duck liver, Madeira & truffle sauce

THE ENGLISH GRILL FAMOUS DOVER SOLE

Filleted at your table

Parsley new potatoes, spinach, chunky tartare sauce

WILD MUSHROOM & LEEK STRUDEL (VGO)

Thyme roast potatoes, glazed carrots & parsnips, Brussels sprouts
Vegan gravy, homemade cranberry sauce

DESSERTS

TRADITIONAL CHRISTMAS PUDDING

Flambéed at your table

Brandy custard

DARK CHOCOLATE TART

Espresso ice cream, caramelised pecans

ROASTED CLEMENTINE TRIFLE (VGO)

Clementine compote, vanilla crème pâtissière, orange blossom cream

BRITISH CHEESEBOARD

Fermented celery, truffle honey, toasted pecan nuts, oat crumbles, crackers, English Grill seasonal chutney, quince

COFFEE & PETITS FOURS

295 PER PERSON

(V) Vegetarian | (VG) Vegan | (VGO) Vegan option available

Please advise a member of our service team before ordering if you have any food allergies or special dietary requirements.

Prices include VAT at the current standard rate. A service charge of 15% will be added to your final bill.