

# THE ENGLISH GRILL

## CHRISTMAS DAY MENU

### PRE-STARTER

#### CAULIFLOWER CAPPUCINO (VGO)

Barber Cheddar scone, smoked bacon jam

### TO BEGIN

#### JUNIPER PEPPERED VENISON CARPACCIO

Pickled beetroot, blackberries, textures of carrot & parsnip

#### LOBSTER THERMIDOR CAESAR SALAD

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

#### CARAMELISED LEEK TATIN (V) (VGO)

Smoked tofu, cheese & onion soubise sauce

### 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'S FAMOUS DOVER SOLE

Filleted at your table

Parsley new potatoes, spinach, chunky tartare sauce

#### WILD MUSHROOM, BUTTERNUT SQUASH & SPINACH WELLINGTON (V) (VGO)

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

### TO FINISH

#### TRADITIONAL CHRISTMAS PUDDING

Flambéed at your table

Brandy custard

#### BLACK FOREST TRIFLE

Morello cherries, chocolate brownie, vanilla cream

#### MULLED WINE CRUMBLE (VGO)

Poached winter fruits, clotted cream ice 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.