

THE ENGLISH GRILL

CHRISTMAS DAY MENU

Executive Chef: Ben Kelliher | Maître d': Gianna Alessio

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

£325 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.