

Festive Celebrations

at the Grantham Arms

2 courses £25

3 courses £30 (Monday - Thursday)

2 courses £28

3 courses £33 (Friday & Saturday)



STARTERS

French Onion Soup

sourdough croute & Gruyère (gfo)

Chicken Liver Parfait

sweet onion chutney, sourdough crostini (gfo)

Prawn Cocktail

Marie Rose sauce, gem lettuce, brown bread & butter, lemon (gfo)

Heritage Beetroot Salad

goat's cheese crumb, agave syrup, balsamic glaze (gf)

MAINS

Roast Turkey

traditional herb & butter turkey, pigs in blankets, sage & onion stuffing ball, rosemary roasted potatoes, honey glazed parsnips & carrots, red cabbage, buttered sprouts, turkey jus (gfo)

Roast Striploin of Beef

rosemary roasted potatoes, honey glazed parsnips & carrots, buttered sprouts, Yorkshire pudding, red wine jus (gfo)

Pan Seared Fillet of Seabass

parmentier potatoes, tender stem broccoli, cherry tomatoes, chimichurri (gf, df)

Butternut & Lentil Wellington

rosemary roasted potatoes, honey glazed parsnips & carrots, buttered sprouts, vegetables jus (v)

DESSERTS

Traditional Christmas Pudding

mulled berries & brandy sauce

Bailey's Creme Brulee

shortbread (gfo)

Winter Berry & Apple Crumble

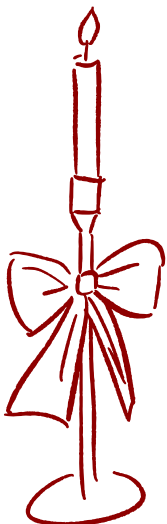
custard (gfo)

Wensleydale Cheese

fruit loaf, chutney

Freshly brewed tea or coffee & mince pies

(Upgrade to a trio of petit fours £4)



gf - gluten free | gfo - gluten free option available | v - vegetarian |
vgo - vegan option available