



GROVEFIELD HOUSE CHRISTMAS DAY MENU

Spiced Squash, Celeriac and Apple Soup with a Chestnuts and Cranberry Salsa
Rabbit Ballantine wrapped in Smoked Bacon and Black Olives Salsa with a Rosemary truffle jus dressing
Poached Quail Eggs, Warm Winter Vegetable Salad with a Honey and Caraway Seed Dressing
Roasted Lemon butter Tiger Prawns with a Shot of Spiced Blood Mary

Traditional Roast Turkey with Rosemary Roasted Potatoes, Sage and Onion Stuffing, Pigs in Blankets,
Seasonal Vegetables and Cranberry Gravy
Plaice Fillets with Crab and Spinach Mousse with Jerusalem Artichoke Puree, New Potatoes,
Saffron Cream Sauce with Brown Shrimp and Chives
Braised Daube of Beef with Horseradish Mash, Honey Roasted Carrots and Parsnips and Red Current Jus
Nut Roast with Sautéed Chestnuts and Sprout Tops, Salsify Crisps and Cranberry Yoghurt Dressing

Traditional Xmas Pudding with Red Currents and Brandy Sauce
Coconut Panna Cotta and Cinnamon Roasted Pineapple Compote
Black Forest Gateau, Macerated Black Cherry Compote and a Chocolate Ganache
A selection of Cheese and Biscuits with Celery, Grapes and Chutney

Freshly brewed Tea and Coffee with Mince Pies



Food Allergies and Intolerances - *Should you have concerns about a food allergy or intolerance please speak to our staff before you order your food or drink.*

See over for terms & Conditions