

THE GRAND

FESTIVE SET MENU

2 Courses £31.50 | 3 Courses £39.50

Available for groups of 12 or more from 7th November - 23rd December
and 27th - 30th December. Must be booked in advance.

STARTERS

Winter Spiced Butternutsquash Soup (VE OP)

- Creme freiche, warm bread

Smoked Salmon & Prawn Cocktail

- Classic Marie Rose sauce,
baby gem lettuce, lemon wedge, brown bread & butter

Cranberry & Brie Tartlet (V)

- Flaky pastry with melted brie, cranberry compote & rocket salad

Wild Venison & Pork Terrine

- Taylors port & orange marmalade, foccacia crisp bread & watercress
lancashire beetroot carpaccio with caper berry, dill & lemon dressing,
served with rye bread & hazelnut granola

MAIN COURSES

Traditional Roast Turkey Ballotine

- Forced with sage, pork & onion stuffing,
pigs in blankets & rich turkey gravy

Slow-Braised Scottish Beef Featherblade

- rich beef & red wine reduction

Baked Salmon Fillet

- mussel veloute

Wild Mushroom, Spinach & Ricotta Ravioli (V)

- Served with parsnips crisp, rocket, olive oil

All served with family-style, dripping roasted potatoes, honey glazed carrots,
miso sprouts, thyme roasted parsnips

DESSERTS

Classic Christmas Pudding - With brandy custard or pouring cream

Chocolate & Orange Yule Log - With Chantilly cream & festive berries

Baileys Cheesecake - With a chocolate biscuit base & caramel drizzle

Part of the Mikhail Group. A discretionary 10% service charge will be added to your bill. All weights
stated are prior to cooking. Allergen information is available on request, please let your server know if
you have any allergies or dietary requirements.