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.

THE GRAND

CHRISTMAS DAY MENU

25TH DECEMBER

£125PP

STARTERS:

PLUMP PRAWN, CRAYFISH TAILS & OAK SMOKED SALMON COCKTAIL SERVED WITH BUTTERS BROWN BLOOMER, MARIE ROSE, CRISP LETTUCE & LEMON CHEEKS

WINTER SPICED BUTTERNUT SQUASH SOUP WITH CRÈME FRAICHE SERVED WITH WARM HOMEMADE LOAF & LANCASHIRE BUTTER (V)

WILD VENISON & PORK TERRINE SERVED WITH TAYLOR'S PORT & ORANGE MARMALADE, FOCACCIA CRISP BREAD & DRESSED WATERCRESS

LANCASHIRE BEETROOT CARPACCIO WITH CAPER BERRY, DILL & LEMON DRESSING SERVED WITH RYE BREAD & HAZELNUT GRANOLA (V)

MAINS:

ROAST BREAST OF BRITISH TURKEY SERVED WITH CRANBERRY & APRICOT FORCE, PIGS IN BLANKETS & RICH TURKEY GRAVY

ENGLISH ROASTED STRIPLOIN SERVED WITH YORKSHIRE PUDDING, RED WINE STOCK REDUCTION & HOME MADE HORSERADISH

GRAZED FILLET OF HALIBUT SERVED WITH ARTICHOKE, CRAB & TARRAGON SAUCE

FORAGED HOMEMADE NUT ROAST PUDDING SERVED WITH MUSHROOM & CARAMELIZED RED ONION JUS (V)

ALL TABLES WILL BE SERVED:

MEDLEY OF HONEY MISO ROASTED ROOT VEGETABLES, CREAMED BRUSSEL SPROUTS, CHESTNUTS & PANCETTA, DRIPPING ROASTED MARIS PIPER POTATOES & LASHING OF SAUCES FOR THE TABLE

DESSERT:

OLDE FASHIONED CHRISTMAS PUDDING WITH WHISKY & ORANGE CREAM SAUCE AND REDCURRANTS (V)

LEMON ROULADE, MERINGUE, LEMON CURD, RASPBERRY & MINT (V)

DOUBLE CHOCOLATE YULE LOG SERVED WITH AMARETTO ICE CREAM (V)

APPLE FRANGIPANE TART SERVED WITH CALVADOS CRÈME ANGLAISE (V)

THE GRAND

FESTIVE AFTERNOON TEA

£30PP
(MULLED WINE UPGRADE £33.50PP)
(PROSECCO UPGRADE £35.50PP)

Available from 7th November - 30th December (excluding 24th - 26th December)
must be booked 24 hours in advance

CRANBERRY & ORANGE SCONES

CORNISH CREAM & STRAWBERRY PRESERVE

ROAST TURKEY WITH CRANBERRY SAUCE

MAPLE GLAZED HAM WITH TOMATO CHUTNEY

SMOKED SALMON CUCUMBER CREME FRAICHE

FREE RANGE EGG AND CRESS

SWINE BITES

DEMITASSE WINTER SPICED BUTTERNUT SQUASH SOUP

RASPBERRY BAKEWELL

APPLE CINNAMON CRUMBLE TART

CHOCOLATE & HAZELNUT DELICE

LEMON & POPPYSEED CAKE

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THE Little Elves MENU

£40 PER CHILD
UP TO THE AGE OF 11

STARTERS

Tomato soup with buttered bread (v)

Cheesy garlic bread (v)

Pigs in blankets with tomato ketchup

MAINS

Mini turkey dinner with all the trimmings

Chicken goujons with chips and beans

Sausage, mash and gravy

Tomato pasta (v)

DESSERTS

Ice creams with sprinkles and sauce (v)

Santas dessert platter

Brownie waffle, cookie with berries & chocolate sauce (v)