

dear grace

3 course festive menu

£45 per person

starter

48-hour sourdough bread for the table gf

scottish smoked salmon gf*
horseradish butter & caper
berries

beetroot tartare v / gf* / ve*
whipped canterbury goats'
cheese, granny smith apple &
walnuts

ham hock terrine gf*
house piccalilli & dorset
watercress

spiced parsnipsoup ve / gf*
roasted organic seeds

mains

roasted norfolk turkey crown & all the trimmings
rosemary roast potatoes, pig in blanket, braised red cabbage,
glazed vegetables & red wine gravy

seared cornish seabass gf
crayfish and saffron bisque, rope grown mussels, chantenay carrot,
& buttered greens

feather blade of beef
horseradish mash with kale, chantenay carrots & red wine gravy

butternut squash & chestnut pithivier ve / gf
rosemary roast potatoes, braised red cabbage, vegetables & red
wine gravy

cacio e pepe risotto v* / gf
arborio rice, aged pecorino, cracked black pepper, burnt butter,
confit winter tomato, herb shoots & lemon oil

dessert

**christmas
pudding ve**
brandy & sultana pudding,
vanilla oat cream &
cranberry compote

**sticky toffee
pudding v / gf**
salted caramel toffee
sauce & vanilla bean ice
cream

**yorkshire stilton
& crackers v / gf***
yorkshire blue, spiced
chutney & peter's yard
crackers

**chocolate
orange torte v**
vanilla crème fraiche &
candied orange

sorbets ve / gf
sicilian lemon, blood
orange & raspberry

sides

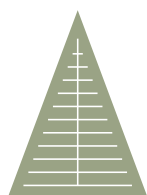
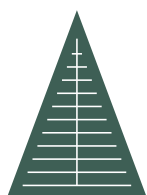
pigs in blankets	7
extra roasties	6
chantenay carrots & buttered greens	5

festive add ons

festive wine package 22 per person
includes a glass of prosecco on arrival plus half a bottle of
white or red wine person

v = vegetarian
v* = vegetarian option available
ve = vegan
ve* = vegan option available
gf = gluten free
gf* = gluten free option available

*per person, minimum party size 6





dear grace

christmas party sharing

minimum party size 20 people

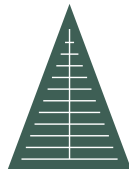
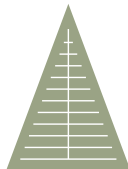
29.50 per person

cheeseburger sliders, aged beef, brioche, american cheese, shallot confit
crispy king prawns, curried mayo, black sesame, coriander
black truffle & wild mushroom arancini, aioli, pesto v
chilli chicken lollipops, hot sauce, ranch, chives
caramelised fig, thyme & chestnut tart v / ve

39.50 per person

baked isigny st mére camembert, rosemary honey, sourdough baguette v
choice of charcuterie, salami de lyon, prosciutto, ham hock terrine, cornichons & piccalilli
oak smoked salmon blinis, citrus crème fraiche, dill oil
porcini mushroom parfait, crispy artichoke & chives ve

v = vegetarian
v* = vegetarian option available
ve = vegan
ve* = vegan option available
gf = gluten free
gf* = gluten free option available





dear grace



additional festive treats

artisan cheese board

(serves 3- 4) 39
a selection of british cheeses, including somerset brie, coastal cheddar, yorkshire blue & canterbury goats', served with peter's yard crackers, spiced chutney, celery & grapes

canapes

prosciutto & salsify cigars, rosemary honey gf 9.5*

black truffle & wild mushroom arancini, aioli, pesto ve

smoked scottish salmon blini, citrus crème fraiche, dill

coffee & petit fours

café americano served with a selection of sweet treats 12*

belgian dark chocolate & sea salt truffles ve / gf

parisian almond macaroons v

petit mince pies v

v = vegetarian

v* = vegetarian option available

ve = vegan

ve* = vegan option available

gf = gluten free

gf* = gluten free option available

*per person, minimum party size 6

