



FESTIVE MENU

LUNCH

£35



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DINNER

£40

Christmas

at The Grand



STARTERS

BRIE & PANCETTA TARTLET

Mixed leaves dressed in fragrant sage & onion dressing
& cranberry sauce

Dairy, Eggs, Sulphites

SPICED HERITAGE SQUASH SOUP

Harissa oil & toasted mixed seeds,
served with focaccia

Vegan

CLASSIC PRAWN COCKTAIL

Greenland prawns, shredded iceberg lettuce, croutons
& bloody Marie Rose sauce

Shellfish, Mustard, Egg, Celery, Gluten, Sulphites

CHICKEN LIVER PARFAIT

Smooth brûlée, red onion marmalade & toasted
sourdough

Gluten, Soya, Milk, Sulphites



MAINS

CHRISTMAS ROAST TURKEY

Turkey breast, sage & onion stuffing, crispy roast
potatoes, honey roast parsnip & carrot, seasonal
greens & gravy

Sulphites

SALMON FILLET

Sticky roast sweet potato, pak choi & fragrant
lemongrass sauce

Sulphites, Soya, Fish

WILD MUSHROOM PAPPARDELLE

Creamy sauce of wild mushroom & leeks, topped with
pangrattato & parmesan

Dairy, Gluten, Egg

FILLET STEAK & CHIPS (+£18)

220g centre cut, Café de Paris butter
& fries

Fish, Dairy, Mustard, Gluten, Soya



DESSERTS

GRAND CHRISTMAS PUDDING

Rich & boozy currant pudding, brandy snap, rum sauce
& vanilla ice cream

Gluten, Sulphites, Dairy

WHITE CHOCOLATE CHEESECAKE

Velvety piped cheesecake, served with a sticky
blueberry compote & buttery biscuit crumb

Dairy, Egg, Gluten, Soya

DRUNK ICE CREAM SUNDAE

Vanilla ice cream with rum soaked raisins

VEGETARIAN - Dairy

LANCASHIRE CHEESE (+£4)

Blacksticks Blue & Godminster, sourdough cracker,
grapes & apple chutney

Gluten, Dairy, Sulphites

THREE COURSES (CHOOSE 1 DISH PER COURSE)