

Christmas

AT THE **GRANGE**

STARTERS

Homemade Vegetable Soup

Accompanied with farm house bread and butter (v) (gf option available)

Creamy Garlic Mushrooms

Served with dipping bread and butter (v) (gf option available)

Smoked Haddock & Spring Onion Fishcake

Dressed with rocket, dill mayo and a wedge of fresh lemon

Chicken Liver & Whisky Pate

Served with a crisp salad garnish, homemade red onion chutney and warm toast with butter (gf option available)

Salmon & Prawn Parcel

Puff pastry case filled with flaky salmon and prawns in a thermidor sauce

MAINS

Traditional Roast Turkey

Served with all the traditional trimmings and finished off with lashings of rich gravy (v option available)

Rump Steak (£3 supplement)

7oz rump steak served alongside skin on chips, mushroom, tomato, peas and a peppercorn sauce

Roasted Lamb

Accompanied by a leek mash, carrot and pea medley and a cranberry gravy

Pan Fried Seabass

Served with roasted new potatoes, oven roasted cherry tomatoes, peppery rocket and finished with a wedge of fresh lemon

Pork Loin

Slices of pork loin served with roasted new potatoes, carrot & pea medley, sprouts and a brandy and apple gravy

Roasted Butternut Squash

Filled with a medley of roasted vegetables, tomato and basil sauce (vg)

PUDDINGS

Chocolate Fudge Cake

Served with cream

Baileys Crème Brûlée

Finished off with a shortbread biscuit

Traditional Christmas Pudding

Served with brandy sauce

Lemon Meringue Tart

Served with cream

Vegan Chocolate Brownie

Served with a fruit compote and vegan ice cream (vg)

