



CHRISTMAS

Menu

2 COURSES £30.50/3 COURSES £36.50

TO BEGIN:

Spiced red lentil soup

coriander, sourdough bread

Ham hock & pea terrine

caramelised red onion chutney, toast

Smoked salmon pate

mixed leaves, sourdough toast

Butternut squash & sage arancini

dressed rocket & whipped feta

THE MAIN EVENT:

Traditional roast turkey

sage & onion stuffing, pigs in blankets, roast potatoes, maple

roasted carrots & parsnips, brussel sprouts, gravy

Crispy Pork Belly

★ with wholegrain mustard mashed potatoes, greens & a sage
jus

Topside of beef

roast potatoes, tenderstem broccoli, red wine gravy

Baron Bigod & caramelised red onion tart(v)

roast potatoes, buttered greens

~vegan option available upon request~

TO FINISH:

Christmas pudding

brandy sauce

Winter mess

Chocolate & orange mousse

Selection of cheese -

£2.50 supplement



A few things to note.....

We are serving our Festive menu from 29th November until 21st December. The menu is available Fridays, Saturdays & Sundays. Should an alternative day be preferable for your group, we will happily open our doors for groups in excess of 10 persons. For enquiries, please send us an email to hello@grapesandflavours.com or give us a call on 01844340496.

SECURING YOUR BOOKING

We request a £10 per person deposit to secure your table..

The deposit is fully refundable up to 7 days prior to your booking date. Any later than this and we're afraid it becomes non-refundable.

The balance is payable on the day of your booking.

PRE - ORDER

We will ask for your menu choices 7 days prior to your party. We don't want to disappoint on the night by falling short! We will gladly accommodate any dietary requirements. Please ensure that you highlight any concerns when pre-ordering so we can adapt our preparations accordingly.

SERVICE CHARGE

For group bookings in excess of 10 people, we add a 10% discretionary service charge to your final bill. By the end of your event we are sure you'll agree our staff deserve it, and if not, please do let us know why.