



# THE GRIFFIN

## Christmas Day Menu

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**Bucks Fizz or Orange Juice on arrival**

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### Starters

**Honey roasted parsnip soup** with curried crème fraîche & bread (V) (GFA)

**Wild mushroom tartlet** in a creamy white wine & tarragon sauce, puff pastry base & herb crumb (V)

**Duo of salmon**, beetroot cured salmon and smoked salmon with celeriac remoulade & toast (GFA)

**Beef crostini**, topped with crème fraîche & Stilton (GFA)

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### Mains

**Traditional roast turkey** with roast potatoes, Yorkshire pudding & all the Christmas trimmings (GFA)

**Beef bourguignon** with creamy mash, butter roasted Chantenay carrots, silver skin onions, spinach & red wine jus (GF)

**Poached turbot** stuffed with smoked salmon and prawn mousse, sautéed potatoes & creamed spinach (GF)

**Roasted red pepper and halloumi strudel** with saffron pearl couscous & tomato coulis (V)

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### Desserts

**Traditional Christmas pudding** with brandy sauce

**Mulled wine poached pear** with a spiced orange syrup (GF)

**White Chocolate & Baileys cheesecake** with macadamia crumb & chocolate ice cream (GF)

**Stuffed profiteroles** topped with chocolate sauce

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### Coffee & Truffles

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**Adults - £70.00 per person, Children - £ 35.00 per person**

When confirming a table, a 50% **non-refundable deposit** will be required.

A FULL pre-order and payment is needed by December 16th to secure your booking.

**Function room available for private hire (max 30 people)**

*Please be aware that our menu does contain some or all of the 14 allergens!  
For more information please speak to a member of our team  
GFA - Gluten Free Alternative Available  
please let a member of staff know if you would like this.*





# Children's menu

£35.00 (aged 10 and under)

Cream of tomato soup & bread (V)

Or

Garlic Bread

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Traditional roast turkey, Yorkshire pudding & all the trimmings

Or

Sausages, mash, peas & gravy (GF)

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Chocolate brownie & vanilla ice cream

Or

Fruit salad (GF)

## ORDER FORM – FULL PRE-ORDER BY 16<sup>th</sup> DECEMBER 2017

BOOKING NAME \_\_\_\_\_ NO. ADULTS \_\_\_\_\_ NO .CHILDREN \_\_\_\_\_

CONTACT NUMBER \_\_\_\_\_

EMAIL ADDRESS \_\_\_\_\_

BOOKING TIME \_\_\_\_\_

### ADULTS

#### STARTER

SOUP	<input type="text"/>
TARTLET	<input type="text"/>
SALMON	<input type="text"/>
CROSTINI	<input type="text"/>

#### MAIN

TURKEY	<input type="text"/>
BEEF	<input type="text"/>
TURBOT	<input type="text"/>
STRUDEL	<input type="text"/>

#### DESSERT

XMAS PUDDING	<input type="text"/>
POACHED PEAR	<input type="text"/>
CHEESECAKE	<input type="text"/>
PROFITEROLES	<input type="text"/>

### CHILDREN

#### STARTER

SOUP	<input type="text"/>
GARLIC BREAD	<input type="text"/>

#### MAIN

TURKEY	<input type="text"/>
SAUSAGES	<input type="text"/>

#### DESSERT

BROWNIE	<input type="text"/>
ICE CREAM/SORBET	<input type="text"/>

### ANY ALLERGIES / REQUESTS / COMMENTS