

# THE GRIFFIN

## Michael Bublè Tribute Act Menu

### Starters

Brie croquettes, cranberry dip (V)

Crayfish & Langoustine , warm bread (GFA)

Wood pigeon breast, roasted vegetables and chestnuts (GF)

-----

### Mains

Roasted Guinea fowl, fondant potato, roasted winter vegetables and Swiss chalet sauce (GF)

Duck breast (served pink), braised red cabbage, carrot and suede mash and jus (GF)

Chestnut, mushroom and thyme pithivier (V)

Herb crusted cod, winter vegetable ratatouille (GF)

-----

### Desserts

Canadian butter tart, maple glazed walnuts

Churros, chocolate sauce

Orange meringue, elderflower jelly, blackberries and toasted almonds

-----

### Teas and Coffee

---

**£34.95 per person**

When confirming a table, a £10 PER HEAD **non-refundable deposit** will be required.

**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**