

3 Courses £,45 per person

To Start

Spiced butternut squash soup, sage & chestnuts, sourdough (vg) (533kcal)

Smoked mackerel pâté, samphire butter, fennel, dill & watercress salad, sourdough (612kcal)

Ham hock, chestnut & cranberry terrine, beer mustard, cornichons, sourdough (502kcal)

Jerusalem artichoke tart, pickled walnuts, chestnut gremolata (vg) (516kcal)

Ox cheek & blue cheese croquettes, Cumberland sauce (457kcal)

Mains

Crown of English turkey, goose fat roast potatoes, crushed winter roots, Brussels sprouts, maple roast parsnip, pig in blanket, cranberry sauce, gravy (938kcal)

West Country rump of beef, goose fat roast potatoes, crushed winter roots, Brussels sprouts, maple roast parsnip, pig in blanket, horseradish sauce, gravy (1057kcal)

Heritage squash risotto, crispy sage & chestnut gremolata (vg) (1158kcal)

Pan roasted seabass, creamed celeriac, Brussels tops, samphire & orange (597kcal)

Venison, port & bay leaf pie, crushed winter roots, Brussels tops, gravy (775kcal)

Wild mushroom gnocchi, Brussels top pesto, tenderstem broccoli, sage, chestnuts (vg) (1039kcal)

Puddings

Christmas pudding, brandy butter ice cream (v) (416Kcal)

Apple, fig & chestnut crumble, bay leaf custard (v) (372Kcal)

Spiced fig, orange, cranberry & walnut syllabub (vg) (530kcal)

Dark chocolate brownie, toasted hazelnuts, golden raisins, cranberries & brown butter whipped cream (v) (511kcal)

St. Clement's treacle tart, stewed clementines, clotted cream (v) (545kcal)

Long Clawson Blue Stilton, quince jelly, celery, seeded crackers (v) (464kcal)

For The Table (priced per dish)

Pigs in blankets (400kcal) £7
Cauliflower cheese (v) (484kcal) £7
Maple roast heritage squash (264kcal) £7
Yorkshire puddings & gravy (531kcal) £7
Brussels sprouts, smoked bacon & chestnuts (621kcal) £7
Pork, apple & leek stuffing (434kcal) £7
Goose fat roast potatoes, orange, sage, chestnuts (564kcal) £7



Bring on the cheer, your perfect Christmas party starts here.



Scan to unwrap the magic and take a peek at our crafted Christmas.

www.grangeealing.co.uk

We source our ingredients from Britain's best farmers, growers, fishers and foragers to bring out the season's flavours.

Provenance may vary subject to supply. Farming challenges and British weather can mean there are a few essential ingredients that come from elsewhere. Please inform a member of the team of any food allergies or intolerances when ordering. As part of the nature of fresh game, dishes may contain traces of shot.

An adult's recommended daily calorie allowance is 2,000 Kcal.

All tables are subject to a discretionary service charge of 12.5%.