



THE GRANTCHESTER GREEN MAN



CHRISTMAS DAY MENU



A LUXURIOUS CHRISTMAS DAY FEAST
CELEBRATING THE VERY BEST OF BRITISH SEASONAL PRODUCE,
FESTIVE TRADITIONS AND MODERN GASTRO DINING

£130 PER PERSON

Glass of Bubbles or
Winter Berry Bellini on arrival
Homemade Festive Canapés

STARTERS

½ Lobster (GF)
mango & watercress salad, chilli & lime dressing

Beef Carpaccio (GF)
rucola, shaved parmesan, extra virgin olive oil

Wild Mushroom & Tarragon
Crostini (VGN)
micro herbs

Sweet Roasted Parsnip,
Honey & Thyme Soup (VGN)
local honey & thyme topped with parsnip crisps, focaccia

DESSERTS

Christmas Pudding
creme anglaise, candied fruits

Chocolate Torte (GF, VGN)
chocolate soil, clementine sorbet

Classic Crème Brûlée
shortbread

Mince Pie Cheesecake
coffee ice cream

MAINS

Traditional Roast Turkey (GF)
*wrapped in bacon, sage & onion stuffing, pigs in blankets,
garlic & herb roasted potatoes, vegetables of the season, gravy*

8oz Dry-Aged Fillet Steak (GF)
pomme anna, asparagus, pink peppercorn sauce

Pan Roasted Halibut
wrapped in Pancetta (GF)
*fondant potato, asparagus, runner beans,
pea & mint velouté, micro herbs*

Spinach & Ricotta Cannelloni (VGN)
*topped with rustic tomato sauce, rucola,
balsamic glazed Brussel sprout salad*

Venison Steak (served pink) (GF)
*hasselback potatoes, tender stem broccoli, Chantenay carrots,
redcurrant jus*

SIDES & EXTRAS FOR THE TABLE

Pigs in Blankets - (X6) (GF) 8.5

Goose Fat Roasties (GF) 6.5

Brussels Sprouts &
Crispy Smoked Bacon (GF) 8.5

£50 per person non refundable deposit to confirm your reservation
and a pre order for choices by 1st December then you can sit back
and relax and enjoy knowing that you are all booked!

(VGN) - vegan, (GF) - gluten free. For allergies and dietary requirements, please speak to your server before ordering.

Please be aware that traces of allergens used in the kitchen may be present. A discretionary 12.5% service charge will be added to your bill. All prices include VAT.