



GRÄS

GRÄS PRESENTS...

# CHRISTMAS *menu*



18TH NOVEMBER - 24TH DECEMBER



2 courses - £27.95  
3 courses - £30.95

## Starter

### GARLIC BREAD <sup>V</sup>

choose either plain or with cheese

### LEEK & POTATO SOUP <sup>GF V</sup>

served with bread

VE - AVAILABLE

### FILO PASTRY <sup>V</sup>

filo pastry filled with spinach & feta cheese,  
coated with sesame seed, served with  
cranberry sauce

### CHICKEN CROQUETTES

home-made battered chicken croquettes,  
served with garlic aioli sauce

### PRAWN COCKTAIL <sup>GF</sup>

sliced lettuce & prawns  
topped with Marie Rose sauce

### STUFFED PORTOBELLO <sup>GF V</sup>

portobello mushroom stuffed with  
mix cheese & peppers

### FIGITALIAN <sup>GF</sup>

fig, mozzarella & serrano ham, topped with  
wild rocket & special chef sauce

### CHICKEN LIVER PÂTÉ

served with ciabatta & orange marmalade

### GAMBAS AL AJILLO <sup>GF</sup>

king prawns cooked with champagne,  
garlic butter & mix herbs

GLUTEN FREE GRAVY IS AVAILABLE- PLEASE ASK  
A MEMBER OF STAFF



## Main

### ROAST TURKEY

served with roast potato, sprouts, carrots,  
caramelised red cabbage, pigs in blanket,  
stuffing, Yorkshire pudding & gravy

### ROAST BEEF

served with roast potato, sprouts, carrots,  
caramelised red cabbage, stuffing, Yorkshire  
pudding & topped with gravy

### ORANGE DUCK

served with roast potato, sprouts, carrots,  
caramelised red cabbage & orange sauce

### POACHED SALMON <sup>GF</sup>

served with roast potato, sprouts, carrots &  
caramelised red cabbage

### LAMB CUTLETS <sup>GF</sup>

served with roast potato, sprouts, carrots &  
caramelised red cabbage

### CHICKEN LEG

served with roast potato, sprouts, carrots &  
caramelised red cabbage, topped with gravy

### MUSHROOM & <sup>GF V</sup> ASPARAGUS RISOTTO

mushroom, asparagus, garlic butter &  
parmesan cheese

### AUBERGINE IGLOO <sup>GF V</sup>

halloumi wrapped with aubergine & tomato,  
topped with homemade tomato sauce, served  
with roast potato, sprouts, carrots &  
caramelised red cabbage



## Dessert

### APPLE CRUMBLE <sup>V</sup>

### STICKY TOFFEE PUDDING <sup>V</sup>

### ESPRESSO CRÈME BRÛLÉE <sup>GF V</sup>

### PANNA COTTA <sup>GF V</sup>

### CHOCOLATE FUDGE CAKE <sup>V</sup>

BEFORE ORDERING YOUR FOOD & DRINK, PLEASE SPEAK TO A MEMBER OF STAFF IF YOU HAVE ALLERGIES OR WANT TO KNOW MORE ABOUT THE INGREDIENTS. THE MAJORITY OF OUR DISHES ARE GLUTEN-FREE, BUT PLEASE DOUBLE-CHECK WITH OUR STAFF IF YOU HAVE ANY CONCERNS ABOUT ANY TYPE OF CONTAMINATION.  
A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL

GF - GLUTEN FREE V - VEGETARIAN VE - VEGAN