CHRISTMAS MENU 2026

Available from Thursday 26th November until Wednesday 23rd December 2026

PARIS BROWN MUSHROOM VELOUTE (GF)(V)
Chestnut, Sage & Onion Cream

CURED SALMON (GF)
Salmon & Herb Rillettes, Parmesan & Olive Croute

CONFIT DUCK, PHEASANT & CHICKEN GALANTINE
Celeriac Remoulade, Crispy Liver Pancake

TWICE BAKED CHEESE SOUFFLÉ (V) (GFO)
Beetroot, Roast Hazelnuts

POACHED & ROAST TURKEY BREAST (GFO)
Stuffing, Pigs in Blankets, Potato Fondant, Bread Sauce Fritter

SEARED MONKFISH (GF)
XO Sauce, Charred Baby Leeks, Potato Crisp

BEEF FILLET MIGNON (GF)
Braised Beef Shin, Waxed Potato, Tiger Prawn Salt & Pepper Scraps

SEAWEED & SPINACH GNOCCHI (V)
Roast Red Pepper Relish, Parmesan Cracker

All Mains served with Honey Roast Carrots, Brussels Sprouts, topped with a Chestnut Crumb

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GRASSINGTON HOUSE CHRISTMAS PUDDING
Brandy Sauce

PLUM FRANGIPANE TART
Gingerbread Ice Cream

WHITE CHOCOLATE PARFAIT (GF)
Brown Butter Cake, Clotted Cream Ice Cream, White Chocolate Crisp

A SELECTION OF COURTYARD CHEESE
Homemade Chutney & Tomato Crackers
(Supplement **£6.50**)

Why not treat yourself to a Festive Liqueur Coffee?
from **£7.75**

Three-Course Menu Priced at **£49.50 -** Two-Course Menu Priced at **£44.50**