



WIDBROOK

GRANGE

Sample Christmas Menu

Adults £100.00

Children (12 and under) £47.50

12:30

Herbed goat cheese, salt-baked beet, goose and chestnut chipolatas, berries, parsley
Artichoke soup, crispy artichoke, lovage emulsion, toasted bread (GF)
Smoked brown trout rillettes, cured trout, pickled cucumber, rye bread crisp, horseradish
crème fraîche (GF)
Gin-cured duck breast, duck parfait, pickled walnut, toasted brioche, cranberry relish

Chestnut mushrooms, roasted butternut squash, leek and spinach pithivier, rosemary jus
(GF / VE)
Turkey paupiette stuffed with roasted chestnuts and sage, roast bronze turkey breast,
bacon-wrapped chipolata, rosemary jus (GF)
Rare beef wellington, truffled celeriac puree, asparagus, red wine jus
All served with spiced braised cabbage, sauteed Brussels sprouts, honey-roasted root
vegetables, goose fat potatoes (GF / DF / VE potatoes served separately)

Salted caramel dome, chocolate mousse, sponge and chocolate Aero, orange sorbet (GF)
Christmas pudding, clotted cream ice cream, brandy custard
Mulled apple tart, vanilla bean ice cream (GF / DF / Ve)

Tea, coffee and warm mince pies

Allergens and dietary requirements: *If you have a food allergy, intolerance or coeliac disease, please speak to the staff about the ingredients in your food and drink before you order. Full allergen information is available on request. We cannot guarantee that all our products do not contain traces of nuts or seeds. Fish may contain bones.*

DF = Dairy Free; V = Vegetarian; VE = Vegan; GF = Gluten Free

T&Cs: *We require a 50% deposit per person when you book and the balancing payment by Sunday 1 December 2024. You must place your pre-order by Wednesday 11 December 2024.*