



CAFE GRAND

CHRISTMAS PARTY

SUNDAY 30TH DECEMBER 2025

COMPLIMENTARY DRINKS RECEPTION &
CANAPÉS ON ARRIVAL

STARTER

HAM HOCK TERRINE

CELERIAC PUREE & BEER PICKLED ONIONS

ALLERGENS: GLUTEN, EGG, DAIRY, SULPHITES

SMOKED SALMON & PRAWNS

CRÈME FRAÎCHE POTATO SALAD & PICKLED CUCUMBER

ALLERGENS: CRUSTACEANS, EGG, MUSTARD, SULPHITES, FISH

SPICED PARSNIP SOUP

PICKLED APPLE, FRESHLY BAKED FOCACCIA

ALLERGENS: GLUTEN, SULPHITES - VEGAN

CRISPY BRIE

CHARRED GRAPES & CRANBERRY SAUCE

ALLERGENS: DAIRY, SULPHITES, GLUTEN, EGG - VEGETARIAN

MAIN

THE GRAND CHRISTMAS DINNER

BALLOTINE OF TURKEY BREAST ROLLED & STUFFED WITH SAGE AND ONION,
DUCK FAT ROAST POTATOES, PIGS IN BLANKET, HONEY ROASTED CARROTS AND
PARSNIPS, CRISPY BACON SPROUTS, TRADITIONAL ROAST GRAVY

ALLERGENS: GLUTEN, DAIRY, EGG, CELERY

SEA BASS

CONFIT POTATOES, ROMESCO SAUCE, CRUMBLED FETA & KALE

ALLERGENS: SULPHITES, FISH, DAIRY, NUTS

SWEET POTATO & SQUASH TAGINE

SPICED TABOULEH, COCONUT RAITA & TOASTED PITTA

ALLERGENS: GLUTEN, SULPHITES - VEGETARIAN & VEGAN

STEAK FRITES

SLICED AND SERVED PINK WITH A PEPPERCORN SAUCE & TRIPLE COOKED FRIES

ALLERGENS: DAIRY, SULPHITES, CELERY, FISH

DESSERT

THE GRAND CHRISTMAS PUDDING

HANDMADE BOOZY CHRISTMAS PUDDING SERVED WITH RUM SAUCE & VANILLA
ICE CREAM

ALLERGENS: GLUTEN, DAIRY, EGG, SULPHITES

GINGERBREAD CHEESECAKE.

CLEMENTINE & GINGERBREAD CRUMB

ALLERGENS: GLUTEN, DAIRY, EGG - VEGETARIAN

FESTIVE FRANGELICO AFFOGATO

RUM & RAISIN ICE CREAM, FRANGELICO & ESPRESSO

ALLERGENS: GLUTEN, DAIRY, EGGS, NUTS, SULPHITES - VEGETARIAN

CHEESE & BISCUITS

BARON BIGOD BRIE, SANDHAMS CREAMY LANCASHIRE & GARSTANG BLUE
SERVED WITH SOURDOUGH CRACKERS, APRICOTS, CANDIED WALNUTS &
APPLE CHUTNEY

ALLERGENS: DAIRY, GLUTEN, SULPHITES - VEGETARIAN

*A discretionary service charge of 10% will be added to your bill. If you would
like to remove the service charge, tell us and we will take it off*



