

GRAYS & FEATHER WINE PARLOUR

CHRISTMAS WITH THE GRAYS

It Begins

Spiced Pumpkin Soup veg vg
Atlantic Prawn Cocktail
Ardennes Pate with Crackers & Crudites
Beetroot Cured Smoked Salmon

It Gets in Full Swing

Royal Turkey Roulade with all Trimmings
Iberico Pork Loin with all Trimmings
(Both served with Creamed Sprouts, Goose Fat Roasties, Pigs in Blankets, Confit Carrots, Cranberry Sauce)
Mrs Dickens Chestnut Roast, Cranberries, Red Wine Gravy veg vg

Last Dance

Tiny Tim's Christmas pudding with Brandy Butter Chocolate Brownie with Ice Cream Eton Mess Cheese Plate

Grand Finale

Liqueur of choice & chocolate truffle (supplement £5 per person)

£ 39 per person

Optional On Arrival

Winter punch or mulled wine made by the Ghost of Christmas Future & amuse bouche (Supplement £9 per person)