



The Grill Room
at the square

Christmas Lunch

FROM THE 28TH NOVEMBER

2 courses £22.50, 3 courses £27.50

7th, 14th, 20th and 21st 3 courses only, £38.50

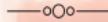
Complimentary freshly baked homemade bread

RICH LENTIL AND VEGETABLE SOUP

CORONATION COUS COUS AND VEGETABLE WRAP
*with mango and golden raisin salsa,
crème fraîche and toasted almonds*

CHICKEN LIVER AND ARMAGNAC PARFAIT
with onion marmalade and melba toast

SCOTTISH SMOKED SALMON AND PRAWN COCKTAIL
with lemon, breadsticks, tomato and brandy cocktail sauce



PAUPIETTE OF FREE RANGE TURKEY AND BACON
WITH SAGE & ONION STUFFING
with roast jus, cranberry sauce and chive champ

GRILLED SEA BASS FILLET
*with lobster and prawn risotto cake, parsley,
white wine and lemon cream sauce*

CHARRED MEDITERRANEAN VEGETABLE
AND GRUYÈRE CHEESE TART
with a tomato, chilli and basil sauce

CHAR-GRILLED 8OZ SIRLOIN STEAK
*with garlic roasted field mushroom, tomato and green
peppercorn & brandy sauce (supplement £7.50)*

All served with seasonal vegetables and potatoes



CRÈME CARAMEL BAVAROISE
with strawberries and fresh fruit coulis

CHOCOLATE TORTE
with boozy butterscotch sauce

LEMON TART
with raspberry compote



COFFEE WITH MINI MINCE PIES

A discretionary service charge of 10% will be added to all parties of 8 and over



The Grill Room
at the square

Christmas Dinner

FROM THE 28TH NOVEMBER, 3 COURSES -£37.50
7th, 8th, 14th, 15th, 20th, 21st and 22nd - £46pp

Complimentary freshly baked homemade bread

RICH LENTIL AND VEGETABLE SOUP

CORONATION COUS COUS AND VEGETABLE WRAP
*with mango and golden raisin salsa,
crème fraîche and toasted almonds*

CHICKEN LIVER AND ARMAGNAC PARFAIT
with onion marmalade and melba toast

SCOTTISH SMOKED SALMON AND PRAWN COCKTAIL
with lemon, breadsticks, tomato and brandy cocktail sauce



PAUPIETTE OF FREE RANGE TURKEY AND BACON
WITH SAGE & ONION STUFFING
with roast jus, cranberry sauce and chive champ

GRILLED SEA BASS FILLET
*with lobster and prawn risotto cake, parsley,
white wine and lemon cream sauce*

CHARRED MEDITERRANEAN VEGETABLE
AND GRUYÈRE CHEESE TART
with a tomato, chilli and basil sauce

CHAR-GRILLED 8OZ SIRLOIN STEAK
*with garlic roasted field mushroom, tomato and green
peppercorn & brandy sauce (supplement £7.50)*

All served with seasonal vegetables and potatoes



CRÈME CARAMEL BAVAROISE
with strawberries and fresh fruit coulis

CHOCOLATE TORTE
with boozy butterscotch sauce

LEMON TART
with raspberry compote



COFFEE WITH MINI MINCE PIES

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