

C H R I S T M A S M E N U

STARTERS

MUSHROOM & THYME SOUP

A WONDERFULLY WARMING HOMEMADE SOUP SERVED WITH A BREAD ROLL

CRAB & APPLE TIAN

FRESH CRAB AND SLICED APPLE WITH A CHILLI AND LIME DRESSING

CHORIZO & BLACK PUDDING SKILLET

PAN-FRIED CHORIZO AND BLACK PUDDING WITH VINE TOMATOES ON TOAST WITH ROCKET AND A BALSAMIC DRESSING

DEEP-FRIED BRIE

CREAMY FRENCH BRIE COATED IN PANKO BREADCRUMBS AND DEEP-FRIED WITH CRANBERRY & ORANGE CHUTNEY

PRAWN & CRAYFISH COCKTAIL

COCKTAIL PRAWNS AND CRAYFISH TAILS IN MARIE ROSE SAUCE WITH CRISP LETTUCE AND BUTTERED BREAD

MAIN COURSES

TRADITIONAL ROAST TURKEY

WITH HOMEMADE SAVOURY STUFFING, PIGS IN BLANKETS, ROAST POTATOES AND TRADITIONAL GRAVY

ROAST SIRLOIN OF BEEF

WITH YORKSHIRE PUDDING, ROAST POTATOES AND TRADITIONAL GRAVY

PORK LOIN STEAK

ON FONDANT POTATO WITH BRAISED RED CABBAGE AND RED WINE JUS

FILLET OF SEA BASS

IN A CREAMY MUSHROOM & LEEK SAUCE

ROASTED ROOT VEGETABLE RISOTTO(V)

CREAMY RISOTTO WITH ROASTED ROOT VEGETABLES AND PARSNIP CRISPS

ALL MAIN COURSES ARE SERVED WITH NEW POTATOES & SEASONAL VEGETABLES

DESSERTS

CHEF'S OWN RECIPE CHRISTMAS PUDDING

AN AMAZINGLY LIGHT AND BOOZY HOMEMADE PUDDING SERVED WITH BRANDY SAUCE

LEMON TART

SWEET PASTRY CASE WITH A ZESTY LEMON FILLING AND RASPBERRY SORBET

MULLED BERRY CRUMBLE

WINTER BERRIES IN MULLED SPICES WITH A CINNAMON CRUMBLE TOPPING.
CUSTARD ON THE SIDE

RICH CHOCOLATE MOUSSE

WITH A BRANDY SNAP LID

TRIO OF WELSH CHEESES

SERVED WITH A SELECTION OF BISCUITS, SLICES OF APPLE & HOMEMADE CHUTNEY

VANILLA ICE-CREAM

A LUXURY SWISS ICE-CREAM MADE WITH REAL VANILLA PODS & TWO CHOCOLATE SUGAR CURLS

GROFIELD

C H R I S T M A S M E N U

THANK YOU FOR PICKING UP A CHRISTMAS MENU FROM THE GROFIELD.

AS USUAL WE WILL BE USING LOCALLY SOURCED AND SEASONAL PRODUCE WHERE POSSIBLE, INCLUDING LOCAL BUTCHERS H J EDWARDS, VIN SULLIVAN WHO SUPPLY ARTISAN CHEESES & P J JONES OF NANTYDERRY WHO SUPPLY FRESH FRUIT & VEGETABLES TO US DAILY. MOBY NICKS OF PLYMOUTH SUPPLY OUR FRESH FISH.

BACK BY POPULAR DEMAND ARE OUR FAMOUS HOMEMADE MINI MINCE PIES TO ACCOMPANY COMPLIMENTARY COFFEE.

WE WILL BE SERVING OUR MENU FOR BOOKINGS AT LUNCHTIME AND SELECTED EVENINGS BY ARRANGEMENT. PLEASE FEEL FREE TO DISCUSS YOUR NEEDS OR ANY DIETARY REQUIREMENTS WITH ANDREW OR CHANTAL, WHO WILL BE HAPPY TO HELP.

THE PUB WILL TAKE ON A WONDERFULLY FESTIVE ATMOSPHERE WITH CLASSIC GARLAND DECORATIONS, CHRISTMAS MUSIC IN THE BACKGROUND, CRACKERS AND SEASONAL NAPKINS ON THE TABLE.

TO MAKE ENQUIRIES OR TO BOOK, PLEASE CALL 01873 858 939 AND ASK FOR ANDREW OR CHANTAL, OR POP IN WHEN YOU'RE PASSING. WE WILL REQUIRE A £10 DEPOSIT PER PERSON TO CONFIRM THE BOOKING. THIS IS NON-REFUNDABLE ON CANCELLATIONS OF LESS THAN 24HRS.

MERRY CHRISTMAS

GROFIELD

TWO COURSES £18.00 - THREE COURSES £23.00 | TELEPHONE: 01873 858 939