



Festive Menu

Starters

Lightly Spiced Tomato Soup

With Toasted Pine Nuts & Basil Oil

Ham Hock Terrine

Served with Cranberry Jam & Lightly Toasted Flatbread

Traditional Prawn Cocktail

With a light Citrus & White Crab Meat Sauce

Main Courses

Traditional Roasted Ham with a Fresh Garlic & Thyme Gravy

With Pigs in a blanket, honey, garlic & fresh thyme roasted Carrots, Parsnips, Sage, Onion & Chestnut stuffing wrapped in pancetta, herb & garlic Brussel Sprouts, & roasted Potatoes.

Traditional Roasted Turkey with a Fresh Garlic & Thyme Gravy

With Pigs in a blanket, honey, garlic & fresh thyme roasted Carrots, Parsnips, Sage, Onion & Chestnut stuffing wrapped in pancetta, herb & garlic Brussel Sprouts, & roasted Potatoes.

Mixed Wild Mushroom & Sage Lentil Bake

With a Mixed Herb & Spiced Tomato Sauce, Honey Rosted Carrots & parsnips, Sage, Onion & Chestnut Stuffing, herb & Garlic Brussel Sprouts and Roasted Potatoes.

Grilled Atlantic Salmon with a Dill & Roasted Garlic Butter

With Pigs in a blanket, honey, garlic & fresh thyme roasted Carrots, Parsnips, Sage, Onion & Chestnut stuffing wrapped in pancetta, herb & garlic Brussel Sprouts, & roasted Potatoes.

Desserts

Traditional Christmas Pudding

With A brandy & vanilla bean Custard.

Milk Chocolate & Hazelnut Mousse Cake

Served With Raspberry Coulis

Mixed Berry Compote

With Lemon Sorbet

Tea & Coffee

Served with mince Pies or Hand-Rolled Rum Balls

NOW TAKING BOOKINGS

Please book soon, as space is limited.

Vegan

The Grapes, 76 Narrow Street, Limehouse, London E14 8PB. 020 7987 4396.

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Lightly Spiced Tomato Soup
With Roasted Pine Nuts & Basil Oil

Wild Mushroom, Sage and Red Lentil Baked in a Roasted Aubergine
Served with a herb spiced Tomato Sauce and all the Festive Menu Vegetables

Mixed Berry Compote
With Lemon Sorbet

£35.00 per person