

GRAFTON HOUSE

Christmas Set Menu

£25.00 for 2 Courses, £29.00 for 3 Courses

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Starters

Soup

Foie gras terrine served with chestnuts, sauterne jelly and
toasted brioche

Salmon ballotine with lemongrass foam and crispy fennel
Beetroot and goat cheese salad

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Mains

Venison wellington served with kale, roasted Jerusalem
artichoke and port jus

Pan fried sea bream served with celeriac puree, spinach and
vanilla foam

Ricotta stuffed homemade potato gnocchi, wild mushrooms
and parmesan shavings

Roast Turkey with roast vegetables and cranberry sauce

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Desserts

Dark chocolate fondant with red fruit coulis and yoghurt
sorbet

Vanilla and Bromley apple crème brulee

Selection of homemade sorbets

British Isles cheeses, fruit and crackers (**£2.00 supplement per head**)

Our dishes are GM free and as much as possible made from local seasonal produce.

Please consult a member of staff concerning any allergies or requirements.

A discretionary service charge of 12.5% will be added to your bill

GRAFTON HOUSE

Christmas a la carte

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Starters

Soup

Foie gras terrine served with chestnuts, sauterne jelly and
toasted brioche

Salmon ballotine with lemongrass foam and crispy fennel

Beetroot and goat cheese salad

Roasted scallops with wild mushrooms and tarragon

Wild boar and "trompette de la mort" terrine

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Mains

Venison wellington served with kale, roasted Jerusalem
artichoke and port jus

Pan fried sea bream served with celeriac puree, spinach and
vanilla foam

Braised lamb shoulder served with cauliflower puree, purple
broccolis and thyme jus

Roasted pheasant served with braised cabbage and lardons

Roasted monkfish with truffle and leeks puree, crushed ratte
potatoes and red wine jus

Rib eye steak served with spinach, chips, béarnaise sauce and
red wine jus

Ricotta stuffed homemade potato gnocchi, wild mushrooms
and parmesan shavings

Roast Turkey with roast vegetables and cranberry sauce

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Desserts

Dark chocolate fondant with red fruit coulis and yoghurt
sorbet

Espresso cheesecake served with amaretto and chocolate
cream

Vanilla and Bromley apple crème brulee

Raspberry and vanilla ice cream terrine with caramelised nuts
and spiced bread

Selection of homemade sorbets

British Isles cheeses, fruit and crackers (**£2.00 supplement per head**)

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