

# PALM COURT BOXING DAY CARVERY

## 3 course carvery

£38.50 per adult | £20 per child (age 6-12) |

£12.50 per child (under 5)

**Parsnip and Bramley apple velouté**, pickled apple and toasted walnuts (v) (gfo) (vgo)

**Chicken liver, thyme and port parfait**, apple and cranberry chutney and toasted ciabatta (gfo)

**King prawn and crayfish cocktail**, pickled cucumber, crisp celery, Bloody Mary sauce and tabasco tuille (gfo)

**Baked wild mushroom and shallot tartlet**, thyme-dressed baby leaf (vgo)

**Spiced duck and potato rösti**, poached duck egg, watercress and a sweet wholegrain mustard dressing

\*\*\*\*\*

**Roasted British 28-day dry aged beef striploin**, Yorkshire pudding and horseradish sauce (gfo)

**Honey and treacle braised roast Van Der May bacon joint**, caramelised Braeburn apples (gfo)

**Traditional roast chicken**, sage and apricot stuffing

*All served with roast potatoes and seasonal vegetables*

**Roasted salmon fillet**, buttered mash, charred tender stem broccoli, samphire, baby caper and brown shrimp beurre noisette (gfo)

**Sweet potato and aubergine curry**, braised wild rice, spiced poppadum, mango chutney and lime pickle (vgo) (gfo)

\*\*\*\*\*

**Toffee apple crumble** with clotted cream ice cream (v)

**Vanilla crème brûlée**, winter berry compote and cinnamon sable (v) (gfo)

**Citrus tart**, blackcurrant purée and vanilla mascarpone (v)

**Sticky toffee pudding**, toffee sauce with honeycomb ice cream (v) (gfo)

**Selection of cheeses**, classic accompaniments, house chutney and artisan biscuits (gfo)



(v) Vegetarian (vg) Vegan (vgo) Vegan option available (gfo) Gluten free option available.

To book contact our events team  
on **01244 570560** or email  
[events@grosvenorpulfordhotel.co.uk](mailto:events@grosvenorpulfordhotel.co.uk).