



A glass of Prosecco Corte on arrival

STARTERS

Butternut squash, orange & chestnut soup (v)

Brixham crab thermidor;
fennel & watercress salad,
sourdough toast

Severn & Wye smoked salmon,
pickled cucumber, shallots,
capers, lemon

Chicken liver parfait,
winter pickles, quince jelly

Quinoa, beetroot, avocado,
Brussel tops, watercress &
pumpkin seed salad (v) (gf)

JUDE'S LEMON SORBET

MAINS

All served with goose fat roast potatoes and honey roasted carrots & parsnips

Crown of English Rose turkey,
honey glazed gammon,
seared goose breast,
pigs in blankets, bread sauce,
Brussel tops & chestnuts

Pan roasted salmon, fennel,
orange & watercress pearl barley,
mixed herb gremolata

Fillet of Aberdeen Angus beef,
truffled wild mushrooms,
celeriac purée, roasted shallots

Celeriac, spinach,
leek & Sussex Charmer gratin,
butternut squash purée,
Jerusalem artichokes,
olive oil roast potatoes (v)

PUDDINGS

Bramley apple &
cranberry crumble, custard

Christmas pudding,
brandy butter ice cream

Pear, fig, honey & cinnamon tart,
crème fraîche ice cream

Whisky treacle tart,
clotted cream

TO FINISH

Coffee & mince pie

4 courses Adult £75 Child £40

Children's portions are available for most dishes. Please ask for more details. A discretionary 12.5% service charge will be added to your bill for groups of 8 or more. (v) suitable for vegetarians, (gf) gluten free. Fish dishes may contain small bones. If you require further information on ingredients which may cause allergy or intolerance, please speak to your server before you order your meal. If you do have a food allergy, it will be helpful to us if you could inform staff so we can ensure that the dish you select is not at risk of cross contamination by other foods during its preparation and service.

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