



## STARTERS

Potted Devon crab,  
pickled fennel, watercress

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

Butternut squash, orange &  
chestnut soup (v)

Chicken liver parfait,  
winter pickles, quince jelly

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

## MAINS

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

6oz Aberdeen Angus sirloin,  
triple cooked chips,  
roasted shallots, watercress,  
béarnaise

Crown of English Rose turkey,  
pigs in blankets, bread sauce,  
Brussel tops, chestnuts

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

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

## PUDDINGS

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

Christmas pudding,  
brandy butter ice cream

Whisky treacle tart,  
clotted cream

Bramley apple &  
cranberry crumble, custard

**3 courses £30**

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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