

# Festive Celebrations

NUTHURST GRANGE

Let's create wonderful memories together

2022







### **STARTERS**

Beetroot Soup, Garlic Croute (V, DF, VG)
Salmon Gravalax, Rocket, Salsa Verde (GF, DF)
Satay Tofu, Spiced Pineapple, Salad (VG)

### MAINS

Traditional Christmas Turkey, Pigs in Blankets,
Chestnut Stuffing, Red Wine Sauce
Seabream, New Potatoes, Seasonal Vegetables,
Champagne Cream Sauce
Fennel Cake, Roasted Fennel Purée, Orange Fennel Salad.

# **DESSERTS**

Apple Crumble, Vanilla Ice Cream

Traditional Christmas Pudding, Brandy Crème Anglaise

Selection of Ice Creams

Tea, Coffee & Petit Fours - £4.95

# Festive À la carte Menu



From 1st - 24th December (Mon - Sat)
12.00 midday - 14.00 & 19.00 - 21.00 (last order)

### **STARTERS**

Smoked Beetroot Soup (V, GF) Ashlynn Goat Cheese Croûte, Dill & Radish - £9.50

Crispy Dukkah Duck Egg (V) Rosemary Hummus, Charred Pepper, Preserved Lemon Oil - £10.00

Ham & Turkey Terrine (DF) Pickled Red Cabbage, Apple & Sage, Rye Bread Croûte - £10.00

# Turkey Parcel (DF)

Pigs in Blankets, Potato Fondant, Chestnuts, Sprouts, Chantenay Carrots, Red Wine Jus - £24.50

### Duo of Duck (GF)

Pan Fried Breast, Confit Leg, Roast Parsnip Mash, Beetroot Gel, Kale, Baby Pear, Cointreau Jus - £25.00

Pan Fried Sea Bream (GF) Upside Down Fish Pie, Champagne Parsley Sauce - £22.50

**Traditional Christmas Pudding** Brandy Crème Anglaise, Winter Berry Sorbet - £10.50

Pumpkin Pie (VG) Spiced Nut Crumb, Coconut Cream Anglaise - £10.00

**Lemon & Rosemary Tart** Honeycomb Ice Cream - £10.00 Maple Cured Sea Trout (GF, DF) Fennel, Watercress & Grapefruit Salad - £10.00

Sweet Potato & Apricot Terrine (VG, GF)

Dressed Salad - £9.50

# MAINS

Vegan Loaf (VG)

Potato Fondant, Chestnuts, Sprouts, Carrots, Vegan Jus - £20.50

**Fillet of Beef (GF)** Leek & Potato Royale, Butternut Squash Purée,

Garlic & Shallot Green Beans, Truffle Café Au Lait Jus - £26.00 Pan Fried Chicken Livers
Spiced Shallot Jam.

Crispy Black Pudding, Dressed Leaf, Kale & Macadamia Purée -- £9.50

> Salmon & Cod Tartare (GF, DF)

Crispy Whitebait, Dill, Lemon & Caper Salsa, Dill Oil - £10.00

Curried Monkfish (GF, DF)

Buttered Curry, Fragrant Rice, Crispy Curry Leaves - £24.00

Charred Broccoli Soy Steak (VG, GF, DF)

> Cashew Thai Curry, Crispy Cavolo Nero, Broccoli Leaf, Chilli Oil - £20.50

# **DESSERTS**

Black Forest Gâteau (VG) Kirsch Sorbet - £10.00

White Chocolate & Vanilla Panna Cotta Caramélia Ice Cream, Clementine Compote - £10.00 Tipsy Laird Swiss Roll, Raspberry Compote, Biscoff Crumb, Whisky Mascarpone

Selection of British Cheeses & Biscuits
Celery Ribbons, Fruit Jelly,

Grapes - £12.50







# 2nd & 16th December

£49.95 pp

👿.00 - welcome drinks • 20.00 sit-down for three course meal

• 22.00 - DJ (disco) • Midnight finish

### **STARTERS**

Smoked Beetroot Soup (V, GF)

Ashlynn Goat Cheese Croûte, Dill & Radish

Ham & Turkey Terrine (DF)

Pickled Red Cabbage, Apple & Sage, Rye Bread Croûte

# **MAINS**

Turkey Parcel (DF)

Pigs in Blankets, Potato Fondant, Chestnuts, Sprouts, Chantenay Carrots, Red Wine Jus

Pan Fried Sea Bream (GF)

Upside Down Fish Pie, Champagne Parsley Sauce

# **DESSERTS**

Traditional Christmas Pudding (V)

Brandy Crème Anglaise, Winter Berry Sorbet

White Chocolate & Vanilla Panna Cotta (V)

 $Caram\'elia\ Ice\ Cream,\ Clementine\ Compote$ 

\*A Vegetarian Main Course Option can be Provided upon Request

V - vegetarian GF - Gluten free VG - Vegun DF Dairy free



# Festive Afternoon Tea Menu

£29.95 per person
From 1st - 24th December (Mon - Sat)
12.00 midday - 16.00

# ASSORTED FINGER SANDWICHES TO INCLUDE

Turkey & Cranberry Stuffing
Prawn & Cray Fish
Egg & Herb Mayo
Ham & Mustard
Brie & Fig Chutney

# SELECTION OF PASTRIES TO INCLUDE

Clementine Macaron
Mince Pies
Passion Fruit Drizzle Cake
Cherries & Chocolate Mousse with Kirsch
Cranberry & Cinnamon Scones
Plain Scones

Enjoy with a glass of Prosecco (£36.90) or Champagne (£39.90)

Served with a Choice of Speciality Tea or Coffee

Please notify us of any dietaries or allergies at the time of your booking



# Festive Sunday Lunch including Christmas Carol Event

4th, 11th & 18th December

12.00 midday - 16.00

Enjoy a superb Festive Sunday Roast, followed by a brisk walk or maybe cosy-up in front of one our open fires.

Join in, with local friends and fellow guests; our Carol Singing is a heart-warming event and is sure to put you in the Christmas spirit.

4 Course - £49.95 with Filter Coffee & Petit Fours

PLEASE CALL
01564 783972
TO BOOK YOUR TABLE



# Christmas Day Menu

at n

12.00 midday - 16.00

Adults £149.95 per person & £74.95 for Children (under 12 years of age)

# STARTERS

Mulligatawny Soup (VG, GF, DF) Wild Puffed Rice

Lobster & Crab Tian (DF) Smoked Salmon, Caviar, Bergamot Gel

Plum Braised Pig Cheek Sage & Butterbean Purée, Crispy Shallots, Fried Sage Leaves, Plum Gel Artichoke & Leek Vol-au-Vent (VG)

Black Garlic Mayonnaise

**Guinea Fowl Boudin**Mixed Nut Crumb, Pomegranate Gel,
Truffle Mayonnaise

# MAINS

Traditional Christmas Turkey

Pigs in Blankets, Chestnut Stuffing, Red Wine Sauce

Saddle of Lamb

Mint, Rosemary & Cranberry Stuffing, Crushed Butternut Squash, Cavolo Nero, Rosemary Jus Fillet of Beef

Sticky Red Cabbage, Truffle Roasted Parsnips, Thyme Jus

Wild Seabass

Lemon Crème Fraîche, Orzo Pasta, Crayfish, Samphire

Maple Nut Roast

Beetroot Spelt Risotto, Chive Sauce

# **DESSERTS**

**Traditional Christmas Pudding**Brandy Crème Anglaise, Winter Berry
Sorbet

Chocolate & Marmalade Tart Orange Gel, Marmalade Ice Cream

**Selection of British Cheeses & Biscuits** Celery Ribbons, Fruit Jelly, Grapes Apple & Cinnamon Tarte Tatin (VG) Caramel Sauce, Apple Crisp, Apple Sorbet

Cherry Panna Cotta

Dark Chocolate Crumb, White Chocolate Mousse, Meringue Shard, Honeycomb



# Boxing Day Menu



12.00 midday - 16.00 Adults £59.95 & £29.95 for Children (under 12 years of age)



# **STARTERS**

French Onion Soup (V) Gruyère Cheese Croute

Smoked Haddock & Crab Arancini Hollandaise Sauce

**Duck Leg Rillette** Blue Cheese, Cherry Purée, Caramelised Fig

Roast Sirloin of Scotch Beef (GF) Served with all the trimmings, Celeriac Puree

**Roast Leg of Lamb** Maple Roasted Roots, Rosemary Jus Sticky Glazed Baby Carrots (VG) Walnut Whip, Maple Pangrattato

Chicken Liver Parfait Truffled Clarified Butter, Cider Shallot Chutney, Guinness Bread

### **MAINS**

Roast Rack of Pork Crackling, Thyme Apple, Braised Leek, Thyme Jus

**Pan Seared Brill**Mussel, Clam, Dill Risotto, Lemon
Fennel Dressing

Beetroot Wellington
Mushroom Duxelles, Spinach, Chive
Sauce

# DESSERTS

**Poached Peach (VG)** Maple Syrup & Walnut Ice Cream

Peanut Butter & Strawberry Preserve Bread & Butter Pudding Caramel Crème Anglaise, Hazelnut Malt Ice Cream **Milk Chocolate Mousse** Popcorn, Fudge, Caramelised Fig

Lemon Meringue Cheesecake Biscoff Base, Lemon Syrup

Selection of British Cheeses & Biscui Celery Ribbons, Fruit Jelly, Grapes





What better way to see the year 2023 in than this special gala dinner dance evening. Champagne drinks reception awaits you before an impeccable seven-course dinner.

£110.00 per person

# Maple Roasted Butternut Squash Soup

Barkham Blue Croûte

Crab & Lobster Tian
Caviar, Smoked Salmon

Pan Fried Sea Bass
Dill Risotto, Lemon Gel, Chive Oil

# Fillet of Beef

Oxtail & Thyme Dauphinoise, Balsamic Onions, Chestnut Mushrooms, Baby Parsnips, Red Wine Jus

Passionfruit Delice
Pineapple Sorbet

# Millionaire's Cheesecake

Shortbread Base, Caramel Cheesecake, Chocolate Glaze, Gold Leaf

# Coffee and Petit Fours

 $(A\ Vegetarian\ Main\ Course\ Option\ can\ be\ Provided\ upon\ Request.)$ 

Arrive at 19.30 for champagne • Dinner is served at 20.00 •

Dancing commences at 22.00 • A deposit of £20 per person is due upon confirmation of booking; final balance due by 30th November for Sunday Lunch with Christmas Carols,

Christmas Day, Boxing Day and New Years Eve bookings.

Accommodation is also available (subject to availability: Rutes are £150.00/night.



# Christmas Private Dinings

It's time to gather your family and friends.

Imagine the essence of spruce, mulled wine, crackling fires and shiny Christmas lights. The perfect setup for a small festive gathering.

From £49.95\* per person \* Our festive private dining includes a glass of prosecco on arrival and a three course meal in our private dining rooms.

### Rooms - Holds

Orangery - 26 pax Kingswood - 40 pax Hopwood - 12 pax Earlswood - 20 pax Packwood - 150 pax Stables - 200 pax

FOR INQIRIES
PLEASE CALL US ON
01564 783972

 $*room\ hire\ charges\ also\ apply$ 

If you have any special dietary requirements please advice a member of our team when ordering. • Prices are inclusive of VAT.

Service is left to your own discretion - 10% service charge for parties of 10 or more





# Gift Vouchers

Surprise your loved ones by purchasing a gift voucher for them.

Choose from a dining experience, or a stay over here at Nuthurst Grange.

Our Guest's Popular choice is our Traditional Afternoon Tea for £29.95 per person.

Call our reception team on **01564 783972** to buy a gift voucher of your choice.

Booking throughout the Festive Season is essential.

PLEASE CALL

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TO BOOK YOUR TABLE.



Hockley Heath, Warwickshire, B94 5NL reception@nuthurst-grange.co.uk www.nuthurst-grange.co.uk

