

# Christmas Day Menu

## Booking Form

Name: .....

Contact number: .....

Time: ..... Number in party: .....

Sub-total: ..... Deposit paid: .....

Total due: .....

A deposit of £5 per head is required at time of booking

Please circle VG or GF if you require the vegan or gluten free alternatives marked (*vg) or (*gf)	VG	VG	VG	VG	VG	VG
	GF	GF	GF	GF	GF	GF
Name						

### Starters

Crayfish cocktail						
Ham hock & duck liver terrine						
Leek & potato soup (v)						
Root vegetable salad (v) (*vg)						

### Mains

Norfolk bronze turkey						
Rib of beef						
Pan fried halibut						
Pumpkin and nut roast (v) (vg)						

### Desserts

Christmas pudding						
Homemade sherry trifle						
Selection of cheeses (v) (*gf)						

# Bookings now being taken

Our Christmas party menu is available from 1st November until 30th December

10% optional service charge will be added

If you require information regarding the presence of allergens in any of our food or drink, please ask your server who will be happy to provide this information. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, foods may be at risk of cross contamination by other ingredients.



*Dine with us  
this Christmas*

The Griffin, Brook Road South,  
Brentford, Middlesex TW8 0NP  
020 8127 1203

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The Griffin  
Christmas Menu

# Christmas Day Menu

Glass of prosecco upon arrival

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## Starters

Crayfish and hot smoked salmon cocktail,  
baby gem lettuce, caviar & toasted brioche

Ham hock & duck liver terrine,  
beetroot salsa & sourdough toast

Leek & potato soup, truffle, croutons & baby cress (v)

Roasted root vegetable & bulgur wheat salad,  
goat cheese nuggets & pomegranate (v)  
*without cheese (\*vg)*

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## Palate cleanser

Vanilla vodka & lemon sorbet with fresh mint

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## Mains

Norfolk bronze turkey, Goose fat roast potatoes,  
Yorkshire pudding, pigs in blankets,  
stuffing & Christmas vegetables

Rib of beef, Goose fat roast potatoes, Yorkshire pudding,  
pigs in blankets, stuffing, and Christmas vegetables

Pan fried halibut, new potatoes,  
pickled cucumber & wasabi cream

Homemade pumpkin and nut roast,  
roast potatoes, Yorkshire pudding,  
stuffing & Christmas vegetables (v) (vg)

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## Desserts

London porter Christmas pudding, brandy cream

Homemade sherry trifle

Selection of cheeses, grapes, apple chutney & crackers (v)  
*gluten free option available (\*gf)*

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## To finish

Mince pies

**£85.00 pp**

**£42.50 Under 12s**

# Christmas Party Menu

## Starters

BBQ pork spring rolls, mango & chilli salsa

Curried sweet potato soup, corn salsa & croutons (v)

Hot smoked salmon & new potato salad,  
crème fraiche & dill

Organic chicken liver parfait,  
onion chutney & toasted brioche

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## Mains

Usk Vale roasted turkey breast,  
goose fat roast potatoes, pigs in blankets,  
Yorkshire pudding & Christmas vegetables

Slow braised shin of beef,  
roasted carrots & spring onion mash

Pan fried Chalk stream trout with lemon & thyme  
crushed potatoes, green beans & lime dressing

Roasted pumpkin risotto, toasted pumpkin seeds, crème  
fraiche & pea shoots (v) *without crème fraiche (\*vg)*

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## Desserts

Christmas pudding, brandy cream

Selection of cheeses, grapes, chutney & crackers (v)  
*gluten free option available (\*gf)*

Cinnamon & orange cheesecake

Homemade chocolate brownie,  
salted caramel ice cream

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## To finish

Mince pies

**2 courses £30.00**

**3 courses £35.00**

(v) vegetarian (vg) vegan (\*vg) vegan option available  
(\*gf) gluten free option available

# Christmas Party Menu

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	GF	GF	GF	GF	GF	GF
Name						

## Starters

BBQ pork spring rolls						
Curried sweet potato soup (v)						
Smoked salmon salad						
Chicken liver parfait						

## Mains

Roasted turkey breast						
Slow braised shin of beef						
Pan fried Chalk stream trout						
Pumpkin risotto (v) (*vg)						

## Desserts

Christmas pudding						
Selection of cheeses (v)(*gf)						
Cheesecake						
Chocolate brownie						