

CHRISTMAS DAY BOOKING FORM

Name:

Tel:

Email:

Time: Number in party:

Sub-total: Deposit paid:

Total due:

NAME							

STARTERS

Tempura tiger prawns							
Cauliflower soup (v)							
Festive charcuterie							

MAINS

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

DESSERT

Selection of cheeses							
Homemade sherry trifle							
Christmas pudding							

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.

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 [@thegriffinbrentford](https://www.facebook.com/thegriffinbrentford)

THE GRIFFIN

CHRISTMAS MENU 2024

CHRISTMAS DAY MENU

Glass of prosecco upon arrival

STARTER

Beetroot marinated gravlax, tempura tiger prawns, dill, mustard & honey dressing

Roasted cauliflower soup, truffle, tomato & coriander crouton (v)

Selection of festive charcuterie, olives, gherkins, marinated vegetables & warm focaccia

PALATE CLEANSER

Vanilla vodka & lemon sorbet with fresh mint

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

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

Pan fried halibut, wilted spinach, seafood & saffron risotto & champagne sauce

DESSERTS

Selection of cheeses, onion chutney, grapes & crackers

Homemade sherry trifle

Traditional Christmas pudding, brandy cream

TO FINISH

Mince pies

5 courses

£80

Under 12s

£40

Christmas crackers & party poppers included

CHRISTMAS PARTY MENU

STARTER

Curried butternut squash soup, crème fraiche, toasted pumpkin seeds & pumpkin oil

Beetroot gravlax, dill & mustard dressing & spicy 'slaw

Sauteed portobello mushrooms on toast, fried hen egg & salsa verde (v)

Organic chicken liver pate, beetroot & gherkin vinaigrette & toasted sourdough

MAINS

Traditional Norfolk turkey, roast potatoes, parsnips, sprouts, carrots, stuffing, Yorkshire pudding, pigs in blankets & gravy

Steak & ale pie, olive oil mashed potato & roasted root vegetables

Golden fried homemade fishcakes, wilted spinach & roast cauliflower

Stuffed butternut squash, sun blushed tomatoes, pine nuts & basil & pesto dressing (v) (vg)

DESSERTS

Selection of cheeses, onion chutney, grapes & crackers

Warm chocolate brownie, berry compote & vanilla ice cream

Traditional Christmas pudding, brandy cream

Vanilla cheesecake, orange shortbread & chocolate ice cream

TO FINISH

Mince pies

2 courses

£30

3 courses

£35

Children under 12 £20

Christmas crackers & party poppers included

CHRISTMAS PARTY BOOKING FORM

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NAME						

STARTERS

Butternut squash soup						
Beetroot gravlax						
Portobello mushrooms (v)						
Chicken liver pate						

MAINS

Norfolk bronze turkey						
Steak & ale pie						
Homemade fishcakes						
Butternut squash (v) (vg)						

DESSERT

Selection of cheeses						
Warm chocolate brownie						
Christmas pudding						
Vanilla cheesecake						