



Christmas Day Menu

We hope that you will book with us for your Christmas Day Lunch.

Reservations are accepted by telephone and confirmation of your booking is required within 7 days by paying a non-refundable deposit of £20 per head.

Full payment must be received before Tuesday 28th November 2017. After that date if we are given at least 48 hours notification of any cancellations the difference between the deposit of £20.00 and the full amount will be returned to you. If less than 48 hours notice is given no refund will be made and the monies paid are non transferable on the day.

If payment is going to be made by cheque please note we are only able to accept one cheque per party booking.

To help with the organisation of the meal we ask that you forward your starter, main course and dessert order 48 hours beforehand.

This will help us tremendously on the day.



The restaurant reserves the right to make alterations should the business so dictate

Christmas Day Lunch

Smoked Salmon, Heritage Beetroots

Pickled Cucumber, Fennel Relish, Sourdough Crouton, Caviar

Creamed Mushroom Soup

Chestnuts & Truffle

Poached & Roasted Pheasant Breast

Parsnip Puree, Sprout Leaves & Bacon, Redcurrant Jelly, Game Crisps

Honeydew Melon

Pineapple, Passion Fruit, Winter Spiced Berries, Mint Dressing

Mulled Wine Poached Pear

Roquefort Croquettes, Chicory, Walnuts, Green Apple Vinaigrette



Roasted Sirloin of Beef

Roast Potatoes, Yorkshire Pudding, Glazed Parsnips, Gravy

Roasted Turkey Breast

Sage and Onion Stuffing, Pigs in Blankets, Roast Potatoes, Cranberry Sauce, Gravy

Honey Roast Ham

Braised Red Cabbage, Chestnuts & Pancetta, Tender Stem Broccoli, Gravy

Pan Fried Seabream

Garlic King Prawns, Potato Gratin, Spinach, Tomatoes, Thermidor Sauce

Winter Vegetable & Gruyere Cannelloni

Wild Mushrooms, Black Truffle & Kale



Sticky Toffee Pudding

Crystalised Pecan Nuts, Butterscotch Sauce, Banana Ice Cream

Christmas Pudding

Candied Apricots, Brandy Sauce

Variations of Chocolate Desserts

Pistachio Meringue, Macerated Cherries, Cappuccino Ice Cream

Eggnog Crème Brulee

Gingerbread Cookies, Redcurrants

Cheese and Biscuits

Chutney



£95 per person

£45 Children aged 10 and under





GREY LADY
drink ♦ dine ♦ divine

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