



GREY LADY

drink ❖ dine ❖ divine



Christmas Dinner
Menu

What better way to celebrate Christmas than with The Grey Lady.

Festive Dinner menus will be available Friday and Saturday evenings during December. It is requested that orders are placed in advance which will enable us to ensure that your evening runs as smoothly as possible.

Reservations are accepted by email or telephone and confirmation of your booking is required within 7 days by paying a non-refundable deposit of £20 per head. Full payment should be received before Friday 27th November 2020. After that date if we are given at least 48 hours notification of any cancellations, the difference between the £20 deposit and the full amount will be returned. If less than 48 hours notice is given, no refund will be made and any monies paid are non-transferable on the evening. If you are going to make a payment using a cheque please note we are only able to accept one cheque per party booking.

If cancellation is due to COVID19 travel restrictions, the deposit amount can be used against a future reservation within 12 months of your booking date. If less than 48 hours notice is given of cancellation the difference between the deposit and full amount paid will be reviewed on an individual basis.

Please note some of our dishes contain allergens, please make us aware if you have any allergies.



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



Christmas Dinner Menu

Pan Fried Cod

Cauliflower & Chestnut Velouté, Crispy Pancetta, Watercress

Oak Smoked Salmon

Crab, Avocado & Fennel Salad, Brown Meat Mayonnaise, Lemon, Toasted Sourdough

Chicken Live Pate

Mulled Wine Pear, Granny Smith Apple, Sticky Fig Relish, Brioche

Braised Beef Wellington

Bourguignon Sauce, Grilled Cherry Tomatoes, Spinach

French Onion Soup

Gruyere Cheese Crouton

Crispy Fried Goats Cheese

Beetroot Carpaccio, Caramelised Red Onion, Sesame & Honey Dressing, Rocket



Thick Cut Sirloin of Beef

Mini Cottage Pie, Parsnip & Black Truffle Gratin, Wild Mushrooms & Kale, Shallot & Red Wine Sauce

Slow Cooked Lamb Shoulder

Garlic Mash Potatoes, Pea & Cumin Puree, Roasted Baby Carrots, Rosemary Salsify, Red Wine Sauce

Pan Fried Seabass

Leek & Potato Croquette, Tenderstem Broccoli, Charred Cauliflower, Crab & Sweetcorn Velouté

Collection of Pork

Fondant Potato, Green Beans & Bacon, Parsnip & Apple Puree, Cider Gravy

Roast Turkey Breast

Roast Potatoes, Brussel Sprouts, Glazed Parsnips, Sage & Onion Stuffing, Pig in Blankets, Gravy

Stuffed Nut Roast Mushrooms

Roasted Squash, Spinach & Goats Cheese, Balsamic Glaze



Christmas Pudding

Brandy Sauce, Apricot Compote, Redcurrants

Sticky Toffee Pudding

Caramelised Banana Butterscotch Sauce, Pecan Brittle, Vanilla Ice Cream

Triple Chocolate Mousse

Pistachio Meringue, Marinated Cherries, White Chocolate Crumble

Crème Caramel

Honeycomb, Chantilly Cream

Lemon Cheesecake

Blackberry Sorbet, Spiced Winter Berries

Cheese & Biscuits, Chutney



£40 Fridays • **£45** Saturdays





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