

# Celebrate Christmas at The Black Grape

Whether you're planning an intimate get together with friends or organising the office party, we've got you covered with our range of festive menus. Our £39 three course set menu is ideal for groups of 4-12 guests, or for larger groups of 6+ why not book our £45 festive feast? With bespoke drinks packages, canapé menus and exclusive use options also available on request - contact us on [christmas@theblackgrape.co.uk](mailto:christmas@theblackgrape.co.uk)

## THREE COURSE SET MENU

£39 PER PERSON

### FIRST COURSE

hot smoked trout,  
brown butter crumpet

honey roast ham croquettes,  
spiced clementine gel

truffled mushroom pate,  
sourdough toast, pickled &  
crispy shallots

### SECOND COURSE

pan fried coley,  
smoked haddock croquette, buttered leeks  
& cullen skink cream

beef featherblade,  
hot honey parsnip puree, parsnip fondant, crispy roots  
& stout jus

bbq celeriac steak,  
celeriace & apple 'slaw, marmite & red wine jus

### THIRD COURSE

black forest,  
chocolate chantilly, cherry sorbet &  
hazelnut crumb

burnt orange tart,  
sour orange syrup & salted caramel ice cream

## FESTIVE SHARING FEAST

£45 PER PERSON

### FIRST COURSE

honey roast ham croquettes,  
spiced clementine gel

buffalo mozzarella,  
roast grape, pistachio & pesto

hummus,  
bbq mushroom & sage

butternut squash arancini,  
parmesan clouds

milk bread,  
preserved lemon butter

### SECOND COURSE

bbq chicken skewer,  
thyme, lemon & honey

seared steak,  
peppercorn sauce

triple cooked chips,  
truffle aioli

rocket & lamb's leaf salad,  
tarragon & pickled shallot

### THIRD COURSE

artisan cheese selection,  
date jam & candied walnuts

chocolate tiramisu,  
espresso



please ask your server if you have any allergy or dietary requirements. please be aware our kitchen does contain nuts & other allergens. full allergen menu available on request.

"FOR BOOKINGS & ENQUIRIES EMAIL [CHRISTMAS@THEBLACKGRAPE.CO.UK](mailto:CHRISTMAS@THEBLACKGRAPE.CO.UK)