



Festive Dinner Menu

Available from 6pm - 9pm, 1st - 23rd December
2-Course £24.50 | 3-Course £27.50

STARTER

Spiced Butternut Squash Soup
(GF*, DF*, V)

Fan of Melon
garnished with mixed fruits and a raspberry & cinnamon coulis (GF*, DF*, V)

Creamed Garlic and Herb Mushrooms
served on a croûton with mixed dressed leaves

Chicken Liver Parfait
with toasted brioche

MAIN

Traditional Roast Turkey
with sage and onion stuffing, pigs in blankets, Brussels sprouts,
honey roast carrots & parsnips and goose fat roast potatoes

Spiced Nut Roast
with Brussels sprouts, honey roast carrots & parsnips and potatoes (GF*, DF*, V)

Honey Roast Ham
with glazed pear & tangy Cumberland sauce,
seasonal vegetables and fondant potato (GF*, DF*)

Baked Fillet of Salmon
with a Solway dressing, seasonal vegetables and herb crushed new potato

DESSERT

Dessert Christmas Pudding
with brandy sauce (GF*)

Yule log
with forest fruits

Fruit Trifle

Mini Croquembouche

Book via hotelevents@gretnagreen.com

ALLERGENS & INTOLERANCES

V - Vegetarian VG - Vegan GF* - Gluten Free Upon Request DF* - Dairy Free Upon Request

Please ensure you inform us of any allergies or intolerances before ordering.
Not all ingredients are listed on the menu.

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