



GRINKLE PARK
HOTEL | *North Yorkshire*

BOXING DAY LUNCH 2026

Starters

- Chefs Homemade Country Vegetable Soup served with Parsley Oil (V, VGOA, GFOA)
- Duck Liver and Orange Pate served with Orange Gel, Thyme Crostini and Orange Salad (GFOA)
- Salmon Fishcake served with Lemon Mayonnaise, Crushed Peas and Pea Shoots (GFOA)
- Creamy Garlic Mushrooms served on Toasted Brioche (V, GFOA)

Main Courses

- Slow Braised Beef served with Dauphinoise Potato, Buttered Leeks, Roasted Shallot and a Red Wine Jus (GFOA)
- Chicken Ballentine Stuffed with Chorizo and Cream Cheese served with Fondant Potato, Aubergine Disks, Courgette Ribbons and a Spiced Tomato Sauce (GFOA)
- Pea Risotto served with Parmesan Crisp (V, VGOA)
- Fish Pie Topped with Mashed Potato served with Wilted Greens (GFOA)

Desserts

- Raspberry Mousse served with Crushed Meringue and Shortbread Biscuit (V, GFOA)
- Apple Crumble served with Custard (V, BGOA, GFOA)
- Chocolate Tart served with Orange Sorbet and Orange Gel (V, GFOA)
- Chocolate Dipped Vanilla Profiteroles served with Chocolate Sauce (V)

To Finish

- Freshly Brewed Coffee or Tea served with Mince Pie (GFOA)

Suitable for Vegetarians (V) - Vegan Option Available (VGOA)

Suitable for Gluten Free, (GF) - Gluten Free Option Available (GFOA)

If you require information regarding the presence of allergens in any of our food,
please do not hesitate to ask