



GRINKLE PARK
HOTEL | *North Yorkshire*

CHRISTMAS DAY LUNCH 2026

Starters

Chefs Homemade Roast Parsnip Soup served with Parsnip Crisp and Chive Oil (V, VGOA, GFOA)

Prawn Cocktail served with Marie Rose Sauce, Lettuce, Lemon Wedge and Brown Bread and Butter (GFOA)

Goats Cheese Bruschetta served with Tomato Salsa and Balsamic (V, GFOA)

Chicken Ballentine served with Onion Chutney, Rocket and Toasted Sourdough (GFOA)

Main Courses

Traditional Roast Turkey served with Stuffing, Pigs in Blanket, Yorkshire Pudding, Roast Potatoes and Pan Gravy (GFOA)

Roast Sirloin of Beef served with Yorkshire Pudding, Pigs in Blanket, Roast Potatoes and Pan Gravy (GFOA)

Roast Pork served with Yorkshire Pudding, Pigs in Blanket, Roast Potatoes and Pan Gravy (GFOA)

Pan Fried Salmon served with Potato Rosti, Wilted Greens, Green Beans and Hollandaise Sauce (GFOA)

Vegetable Wellington served with Roast New Potatoes, Stuffing and Gravy (V, GFOA)

Desserts

Traditional Christmas Pudding served with Brandy Sauce, Confit Orange Slice and Red Currants (V, VGOA, GFOA)

Baileys Cheesecake served with Vanilla Ice Cream, Berry Compote and Cinnamon Tuille (GFOA)

Chocolate delice served with Clotted Cream and Raspberry Puree (V, GFOA)

Cheese and Biscuits served with Apple Chutney, Grapes and Celery (GFOA)

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