



GRINKLE PARK
HOTEL | *North Yorkshire*

CHRISTMAS EVE DINNER 2026

Starters

Chefs Homemade Broccoli and Stilton Soup served with Stilton Crostini (V, VGOA, GFOA)

Gravlax Salmon served with Cucumber Ribbons, Cucumber Gel, Lemon Wedge and Pea Shoots (GF)

Ham Hock Terrine served with Apple Chutney, Mixed Leaf and Crostini (GFOA)

Breaded Brie served with Cranberry and Petite Salad (V, GFOA)

Main Courses

Sirloin Steak served with Roast Tomato, Field Mushroom, Beef Dripping Chips and Peppercorn Sauce (GFOA)

Chicken Breast served with Chateau Potato, Roast Root Vegetables, Spring Onion and Thyme Jus (GFOA)

Braised Lamb served with Champ Mashed Potato, Spinach and Green Beans with a Rosemary Jus (GFOA)

Roasted Coley served with Crushed Potato Cake, Kale, Samphire and a Dill Cream (GFOA)

Cauliflower Cheese Bon Bon served with Red Pepper Velouté, Rocket and Shallot Salad (V)

Desserts

Sticky Toffee Pudding served with Vanilla Ice Cream and Toffee Sauce (V, VGOA, GFOA)

Peppermint Brownie served with Chantilly Cream and Peppermint Tuille (V, GFOA)

Amaretto Crème Brulée served with Cinamon Shortbread Biscuit (V, GFOA)

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

To Finish

Freshly Brewed Coffee or Tea served with Mince Pie (V, 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