

GRAND CRU



AT HOME

- Pre-orders only **before Saturday 8pm** via email: hello@grandcrurestaurant.co.uk
 - Please mention your preferred pick-up time
- We will confirm your order and send you a secure online payment link
 - Collection from **12pm – 4pm** at the restaurant's main entrance
 - Please adhere to social distancing whilst collecting your order

~ SUNDAY LUNCH – 17th JANUARY 2021 ~

SOUP

Cream of Wild Mushroom Soup with Garlic and Thyme Croutons
5.00

MAINS

all 14.00

Roast Sirloin of Beef, Rosemary Gravy and Yorkshire Pudding

Rump of Lamb, oven-roasted with Garden Herbs and Dauphinoise Potatoes

Chicken Breast 'Saltimbocca' wrapped with Sage and Prosciutto Ham

Goats Cheese and Sweetcorn Polenta with Red Onion Chutney, Roast Cauliflower and Hazelnuts

~All Main Courses are served with Roast Potatoes and Seasonal Vegetables~

EXTRA SIDE DISHES

all 4.00

New Potatoes with Garlic and Herb Butter

Macaroni and Cheddar Cheese

Braised Red Cabbage with Lingonberries

DESSERTS

Traditional Parkin with Spiced Rum Toffee Sauce and Vanilla Bean Ice Cream
5.00

Lemon Posset with Poppy Seed Shortbread Biscuits
5.00

Chocolate and Peanut Butter Tart with Caramel Ganache and Peanut Brittle
5.00

Selection of Artisan Cheeses with Celery, Grapes, spiced Fruit Chutney and assorted Biscuits
7.50

FOOD ALLERGIES AND INTOLERANCES

If you have a food allergy or a special dietary requirement, please inform us before you place your order.

We are more than happy to help and find alternatives if required.

While we do our best to reduce the risk of cross-contamination in our kitchen, we CANNOT guarantee that any of our dishes are totally free from allergens.