

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 – 24th JANUARY 2021 ~

SOUP

Cajun spiced Tomato and Red Lentil Soup with Coriander Crème Fraiche
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 with creamed Garlic and Wild Mushroom Sauce

Baked Goats Cheese and Leek Filo Parcel with Beetroot and Spring Onion Salsa

~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 Sticky Toffee Pudding with Butterscotch Sauce and Vanilla Bean Ice Cream
5.00

Rhubarb and Vanilla Cheesecake with Mascarpone and Ginger Amaretti
5.00

Dark Belgian Chocolate Delice with candied Hazelnuts
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.