

# GRAND CRU AT HOME

- Pre-orders only **before 3pm for same day collection** via email: [hello@grandcrurestaurant.co.uk](mailto: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 **5pm – 8pm** at the restaurant's main entrance
  - Please adhere to social distancing whilst collecting your order

**~ THURSDAY 14<sup>th</sup> – SATURDAY 16<sup>th</sup> JANUARY 2021 ~**

## SOUP

**Cream of Wild Mushroom Soup with Garlic and Thyme Croutons**  
5.00

## MAINS

**Oven-roasted Lamb Rump with Provencal Herbs and Olive Tapenade Jus  
Ratatouille Vegetables and Dauphinoise Potatoes**  
14.00

**Chicken Supreme with Broccoli and Wild Mushroom Risotto  
Parmesan and Roquette Pesto**  
12.50

**Cod Loin with Chorizo, Confit Tomatoes and Garden Pea Butter Sauce  
Saffron New Potatoes**  
14.00

**Baked Goats Cheese and Sweetcorn Polenta with Red Onion Chutney  
Roasted Cauliflower and Hazelnuts**  
11.00

## EXTRA SIDE DISHES

all 4.00

**Selection of Seasonal Vegetables**  
**New Potatoes in Garlic and Herb Butter**  
**Marinated Provencal Olives**

**Chunky Chips with Sea Salt**  
**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.