



# FLETCHERS *festive* MENU

SATURDAY 28<sup>TH</sup> NOVEMBER - WEDNESDAY 23<sup>RD</sup> DECEMBER

AVAILABLE FOR LUNCH AND DINNER ALONGSIDE OUR À LA CARTE MENU

Experience the unforgettable with a festive menu in **Fletchers Restaurant**. We can host private festive parties in the **Brook Room**, which is perfect for up to 10 guests, or **Parklands** which boasts lovely views over the West Terrace and can accommodate up to 20 guests.

## FESTIVE MENU

*ROASTED NORFOLK QUAIL*  
Cep purée, quails egg, hen of the woods, poultry cream

*POTTED SALMON & BROWN SHRIMPS*  
Sour cream, kohlrabi, chive oil

*POLLARDS OF THIRKLEBY TURKEY*  
Chestnut and cranberry stuffing, chipolatas, roasted potatoes, winter vegetables, turkey gravy

*VALRHONA CAMELIA CHOCOLATE & CITRUS DÉLICE*  
Pecan crunch ice cream, maple gold

*TEA OR COFFEE & WARM MINCE PIES*

## PRICE INCLUDES:

A GLASS OF CHAMPAGNE  
ON ARRIVAL

FESTIVE FIVE COURSE MENU  
(INCLUDING TEA, COFFEE  
& MINCE PIES)

STILL & SPARKLING  
MINERAL WATER

PRICE

£65.00 PER PERSON





## HOW TO BOOK

To make a booking for our Fletchers Festive Menu, please email [dine@grantleyhall.co.uk](mailto:dine@grantleyhall.co.uk) or call us on **01765 620070**.

## MENU

The menu is subject to change depending on the availability of ingredients. Any menu changes from the advertised menu will be advised in writing in advance of arrival. Vegan and vegetarian menus are available and can be sent on request.

## TERMS AND CONDITIONS

*A 10% non-refundable deposit is due at time of booking for Fletchers Festive Dining. The balance should be paid in full at least 4 weeks prior to arrival date. Where applicable menu pre-orders must be advised at least 3 weeks prior to arrival. All dietary requirements must be advised in advance.*

