

The Grumpy Mole Country Inn and Dining



CHRISTMAS DAY LUNCH 2018

AT CHEAM

£100 per Person

Our CHRISTMAS DAY LUNCH Package includes a Glass of Bucks Fizz or
Champagne and Canapés on Arrival, from Noon till 1.00pm.
Followed by a Five Course Lunch with Festive Crackers.
Served from 1.00 pm till 2.30 pm.

MENU

Homemade Cream of Wild Mushroom Soup, Artisan Bread (V)
A Parcel of Finest Smoked Salmon with Seafood
Salad Leaves, Cucumber Ribbons & Lemon Twist
Handmade Chicken Liver Pâté with Brandy, Plum Chutney & Toasted Artisan Bread
Fresh Scallops and Prawns in Puff Pastry with Spinach and a Rich White Wine,
Cream and Pancetta Sauce
Tartlet of Melted Goats Cheese and Spinach (V)

Mango Sorbet

Traditional Roast Turkey with all the Trimmings
Seabass with Prawns & a White Wine, Cream & Dill Sauce
Pan-Roasted Rump of English Lamb
Minted Pea Puree, Sautéed Peas with Chorizo, Dauphinoise Potatoes,
Seasonal Vegetables and a Honey & Thyme Jus
Surrey Hills Roast Sirloin of Beef with Homemade Yorkshire Pudding
Cashew and Cranberry Nut Roast
With a vegetarian Gravy and all the Trimmings (V)

Christmas Pudding, Brandy Sauce & Clotted Cream
Vanilla and Clotted Cream Cheesecake with Exotic Fruit Salsa
Warm Sticky Toffee Pudding with Vanilla Bean Ice Cream
Trio of Artisan Cheeses and Biscuits

Coffee and Warm Mince Pie

A DEPOSIT OF £25.00 PER PERSON WILL BE REQUIRED ON BOOKING. Please call us on 0208 394 2000.
All deposits are non-refundable if cancellation is made less than 4 weeks before event. Full Amount will be charged if
cancellation is made less than 48 hrs prior to event.
NB Separate bills cannot be provided for parties of 6 or over

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VEGAN CHRISTMAS DAY LUNCH 2018

A Glass of Bucks Fizz or Champagne and Vegan Canapés on Arrival

MENU

Mezze Platter of Hummus
Grilled Vegetables, Olives and Toasted Gluten Free Croutes

Potato Skins topped with Mixed Peppers
Red Onion, Asparagus and Vegan Cheese

Mango Sorbet

Homemade Vegan Nut Roast with Chestnuts and Rosemary
served with a vegan Gravy and all the Trimmings

Teriyaki Stir-Fried Vegetables
with Spiced Vegan Tofu and Wild Rice

Sri Lankan Vegetable Curry
Wild Rice, Mango Chutney and Crispy Poppadom

Vegan "Shepherds" Pie
Vegan Tofu and Seasonal Vegetables

Jackfruit Burger in a Toasted Pretzel Bun
with Peppers, Beans, Sweetcorn and a Poppy Seed Crumb
Gem Lettuce, Tomato, Red Onion & Gherkin
Served with Fries and a Spicy Relish

Gluten Free Blackberry and Apple Crumble
with a Dairy Free Custard

Fruits of the Forest Berries in a Raspberry Coulis
with Lemon Sorbet

Chocolate Tart with Chocolate Sauce
Fresh Raspberries and Dairy Free Ice Cream

Coffee and Christmas Cake



All Our Food is Freshly Prepared to Order.
Our Full Allergen List is Available on Request.