

# The Grumpy Mole Country Inn and Dining



## CHRISTMAS DAY LUNCH 2018

### AT OXTED

£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  
Seared Hand-Dived Scallops with a Pea Puree, Pancetta and Chorizo Jam  
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  
Surrey Hills Roast Sirloin of Beef with Homemade Yorkshire Pudding  
Pan-Roasted Rump of English Lamb  
Minted Pea Puree, Sautéed Peas with Chorizo, Dauphinoise Potatoes,  
Seasonal vegetables and a Honey & Thyme Jus  
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 01883 722207. 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.