



AVAILABLE FROM
25th Nov – 24th DEC

TWO COURSE MEAL
£33.95pp

THREE COURSE MEAL
£41.50pp

With festive
crackers

Festive Menu

THE GRUMPY MOLE

TO START

CHEF'S SOUP OF THE DAY ●

Served with crusty bread

TENDER CHARGRILLED LAMB KEBABS

Finished with a smoky, sweet house glaze and tzatziki

RED VELVET TEMPURA PRAWNS

With salad leaves and a sweet chilli dip

ARDENNES PÂTÉ

Festive spiced plum chutney and toasted croutés

FIG, GOATS CHEESE AND WALNUT SALAD ●

Mixed leaves and a maple and balsamic dressing

MAINS

TRADITIONAL ROAST TURKEY

Served with festive trimmings

FISH PIE WITH PRAWNS

Served with a creamy mash topping and seasonal vegetables

MUSHROOM, CRANBERRY & BRIE WELLINGTON ●

Served with new potatoes and seasonal vegetables

GAMMON, EGG & CHIPS

Skin-on fries & pineapple salsa

GRUMPY MOLE BEEFBURGER IN A TOASTED BRIOCHE BUN

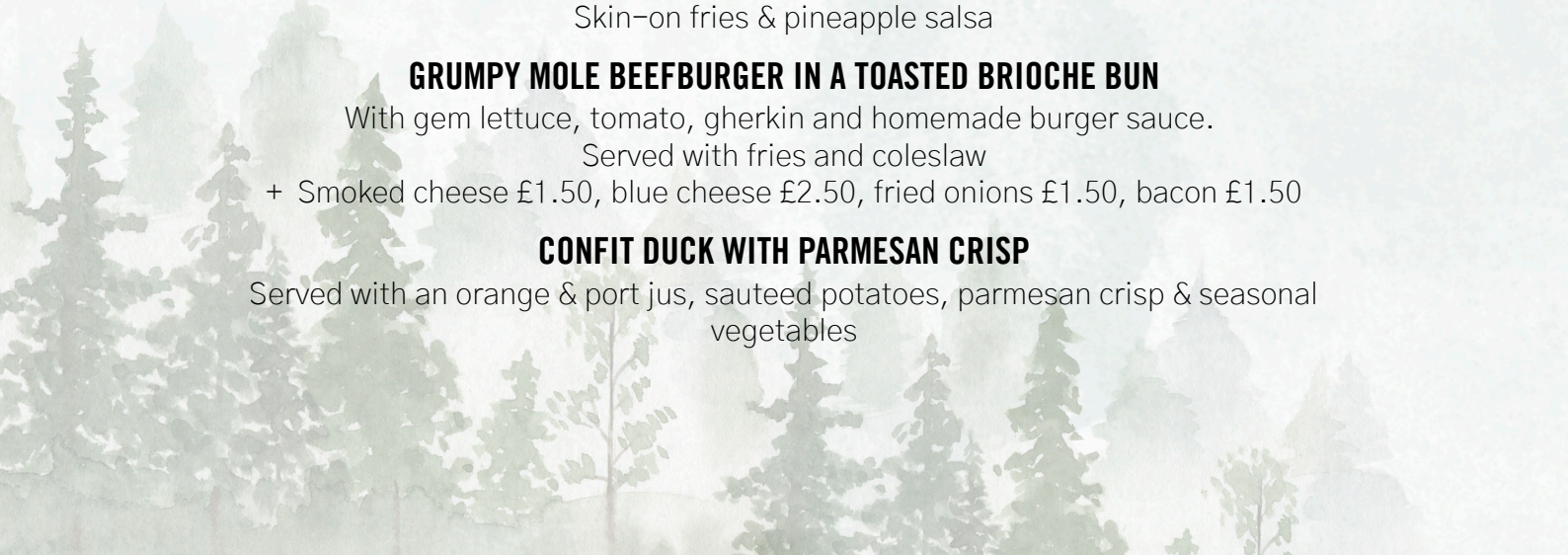
With gem lettuce, tomato, gherkin and homemade burger sauce.

Served with fries and coleslaw

+ Smoked cheese £1.50, blue cheese £2.50, fried onions £1.50, bacon £1.50

CONFIT DUCK WITH PARMESAN CRISP

Served with an orange & port jus, sauteed potatoes, parmesan crisp & seasonal vegetables





DESSERTS

CHRISTMAS PUDDING

Served with brandy sauce and clotted cream

CHOCOLATE ROULADE

Served with choice of pouring cream or vanilla pod ice cream

TRILLIONAIRES TART

Served with raspberries and vegan vanilla ice cream

TRIO of ARTISAN CHEESES

Biscuits, festive spiced plum chutney, sliced fig and grapes

FRESHLY-BREWED COFFEE AND WARM MINI MINCE PIE



VEGETARIAN



VEGAN

Festive Vegan Menu available on request. Book a table online for up to 9 or alternatively call your preferred Grumpy Mole direct. Please let us know of any special dietary requirements or allergies at the time of booking. For parties of 10+ we will require a £100 deposit on booking (non-refundable if cancellation is made less than 2 weeks prior to your event). Menu may be subject to minor alterations.