



FESTIVE FANCY

THE GROSVENOR CAFE

FESTIVE LUNCH

Sun-Wed | £15.95 per person
Thurs-Sat | £22.95 per person

STARTERS

Baked Ricotta Tart (V)
with a Tomato, Red Pepper & Basil Chutney

Chicken Liver Parfait
Bacon Jam & Toasted Brioche

Hot Smoked Salmon
Capers, Shallots & Sweet Mustard Yoghurt Dressing

Roast Tomato & Mascarpone Soup (V)
Basil Pesto & Ciabatta

MAINS

Turkey
Date & Apple Stuffing, Pork Chipolatas,
Roast Potatoes, Festive Vegetables & Cranberry Jus

Butternut Squash & Feta Pithivier (V)
Roast Potatoes, Seasonal Vegetables

Sea Trout
With Crushed Olives & Sunblushed Tomato Sauce Vierge

Slow Braised Feather Blade of Beef
With Mashed Potato & Trimmings

DESSERTS

Chocolate Delice (V)
With Blackberry & Chambord Compote

Winterberry & Cassis Eton Mess (V)

Christmas Pudding & Brandy Sauce (V)

Mull Cheddar & Colston Basset Stilton (V)
Stout Chutney, Celery & Grapes

FESTIVE DINNER

Sun-Wed | £19.95 per person
Thurs-Sat | £25.95 per person

STARTERS

Baked Ricotta Tart (V)
With a Tomato, Red Pepper & Basil Chutney

Chicken Liver Parfait
Bacon Jam & Toasted Brioche

Hot Smoked Salmon
With Mango, Coriander Salsa

Roast Tomato & Mascarpone Soup (V)
Basil Pesto & Ciabatta

MAINS

Turkey
Date & Apple Stuffing, Pork Chipolatas,
Roast Potatoes, Festive Vegetables & Cranberry Jus

Butternut Squash & Feta Pithivier (V)
Roast Potatoes, Seasonal Vegetables

Sea Trout
With Clams Crushed Olives & Sunblush Tomato Sauce Vierge

Roast Shoulder of Pork
Stuffed with Apricots, Walnuts & Sage
Roast Potatoes, Seasonal Vegetables with Whisky & Isle of Arran
Mustard Jus

Slow Braised Feather Blade of Beef
With Mashed Potato & Festive Vegetables

DESSERTS

Chocolate Delice
with Blackberry & Chambord Compote

Winterberry & Cassis Eton Mess (V)

Christmas Pudding & Brandy Sauce (V)

Mull Cheddar & Colston Basset Stilton
Stout Chutney, Celery & Grapes (V)

CHRISTMAS DAY

£39.95 per person
(£17.50 for under 12s)

STARTERS

Cumin & Roast Pumpkin Soup
Mascarpone, Warm Ciabatta

Salmon Pastrami
Pickled Red Cabbage, Sour Cream & Rye Bread

Mulled Pears In Roquefort Dressing (V)
Walnut & Chicory Salad

Christmas Pork Terrine
With Cranberries & Pistachios, Burnt Apple Puree, Toasted Brioche

MAINS

Roast Turkey
Cranberry Stuffing Wrapped in Bacon, Pigs In Blankets

Grilled Fillets of Sea Bass
With a Clam & Mussel Chowder

Roast Striploin of Beef
Yorkshire Pudding, Red Wine Gravy

Wild Mushroom & Artichoke Strudel (V)
Kale Pesto

DESSERTS

Christmas Pudding
Served With Brandy Custard

Chocolate Truffle Cake
With Vanilla Ice Cream & Cherry Compote

Sticky Toffee Pudding
Salted Caramel Ice Cream

Selection of Scottish Cheeses
Celery, Grapes, Oatcakes, Onion Jam

HOGMANAY

£60 per person (7pm)

£80 per person (9pm)

STARTERS

Wild Mushroom Soup (V)
Parmesan Cream, Crisp Basil

Haggis, Neeps & Tatties
Bowmore Sauce (vegetarian option available)

Cold Smoked Salmon
Crème Fraîche, Diced Shallot, Capers & Lemon Oil

Confit Duck & Pistachio Terrine
Plum & Ginger Jam, Toasted Brioche

MAINS

10oz Ribeye Steak
Bearnaise, Chunky Fries, Slow Roasted Tomato,
Mushroom Ragout

Pancetta Wrapped Pork Fillet
Black Pudding Mash, Caramelised Apple & Grain Mustard Jus

Caramelised Onion & Mull Cheddar Tart (V)
Carrot & Cumin Puree, Creamed Savoy & Almonds

Grilled Shetland Salmon
Cullen Skink, Kale & Fresh Clams

Pan Fried Chicken Breast
Creamed Leeks, Crisp Pancetta, Rosti Potato,
Madeira Sauce

DESSERTS

Chocolate Fondant
Banana Ice Cream & Salted Caramel
Strawberry, Basil & Chambord Eton Mess

Sticky Toffee Pudding
Caramel Sauce & Tablet Ice Cream

Selection Of Scottish Cheeses
Oaties, Damson Jelly

FESTIVE DRINKS

WEE WINTER WARMER

Perfect for 6 to 8 Guests
£15 per person

Glass Of Prosecco On Arrival

Hot Toddy Plus Selection of Petit Fours After Dinner

MERRY MOËT

Perfect for 8 to 10 Guests
£155

2 Bottles of Chandon Brut on Arrival

Hot Toddy Plus Selection of Petit Fours After Dinner

FESTIVE FOLLY

Perfect for 10 Guests
£250

2 Bottles of Moët Ice Imperial on Arrival
(Designed to be Served on the Rocks)

Bottle of Ketel One Vodka & Complimentary Mixers

GIFT CARDS



CHRISTMAS GIFTS... MADE EASY

You can purchase a variety of festive gift experiences & gift cards for The Grosvenor in venue & online at giftideasscotland.co.uk

DINNER & A MOVIE: FESTIVE EDITION

Christmas at The Grosvenor is characterised by fine food and fantastic films. Join us for a spot of both.

IT'S A WONDERFUL LIFE

It doesn't get any more Christmassy than Frank Capra's feel-good classic. Join George Bailey and Clarence at The Grosvenor from 7th December.

Sunday – Wednesday | £29.95 per person
Two courses from our festive menu,
beer/glass of wine and cinema ticket each

Thursday – Saturday | £39.95 per person
Two courses from our festive menu,
bottle of wine to share and cinema ticket each

GET CHRISTMAS WRAPPED UP BOOK NOW!

Visit GrosvenorWestend.co.uk/festive to view our brochure online or forward to a friend, call 0141 552 1101 and speak to a member of our team or visit us in venue and pick up a copy.

BOOKING TERMS & CONDITIONS

1. A non-refundable deposit of £10.00 per person is payable upon booking. All bookings made after 31st October must be paid in full at time of booking.
2. Final balance and pre orders must be received no later than 31st October. Please note full balance is non-refundable and non-transferrable.
3. Only one block method payment will be accepted for each booking
4. Grosvenor will endeavour to accommodate specific requests regarding our preferred table plan, however, we cannot guarantee that every requirement will be met.
5. Please refer to our website for full terms and conditions and our severe weather policy.

THE GROSVENOR CAFE

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GrosvenorWestend.co.uk | [GrosvenorCafé](#) | [The_Grosvenor](#)