BOXING DAY

IN THE GRAND HOTEL

ALLERGENS & INTOLERENCES

ALL OUR FOOD IS FRESHLY PREPARED IN A KITCHEN WHERE NUTS, GLUTEN AND OTHER ALLERGENS ARE PRESENT. OUR MENU DESCRIPTIONS DO NOT INCLUDE ALL INGREDIENTS. IF YOU HAVE ANY QUERIES, PLEASE SPEAK TO A MEMBER OF STAFF WHEN ORDERING.

STARTERS

ROASTED ROOT VEGETABLE SOUP
HERB OIL, CHESTNUT CRUMB, ARTISAN BREAD & BUTTER

DUCK LIVER & ORANGE PATE
TOASTED SOURDOUGH, MULLED APPLE CHUTNEY, ROASTED FIG & WATERCRESS SALAD

CLASSIC KING PRAWN COCKTAIL
ARTISAN BREAD, AVOCADO, TOMATO & CUCUMBER TIMBALE

CRANBERRY & APRICOT WREATH
WHIPPED FETA, WILD FLOWER HONEY & ROSEMARY CRUMB

CRISPY TEMPURA BROCCOLI
SPROUT, CRANBERRY & APRICOT SALAD

MAIN COURSE

NORTHUMBRIAN TURKEY
ROASTED POTATOES, YORKSHIRE PUDDING, CREAMED SPROUTS, PIGS IN BLANKETS & RICH TURKEY GRAVY

PAN ROAST COD
LEMON BRAISED POTATOES, SAUTÉED WINTER GREENS & WHITE WINE CREAM SAUCE

HONEY GLAZED GAMMON
ROASTED POTATOES, YORKSHIRE PUDDING, CREAMED SPROUTS, PIGS IN BLANKETS & RED WINE JUS

ROASTED TOPSIDE OF BEEF
ROASTED POTATOES, YORKSHIRE PUDDING, CREAMED SPROUTS, PIGS IN BLANKETS & RED WINE JUS

FESTIVE SQUASH WELLINGTON
BRAISED RED CABBAGE, SAUTEED SPROUTS & RED WINE JUS

£31.50 X2 COURSE OR £45.00 X3 COURSE

Grand Hotel
TYNEMOUTH


Grand Hotel
TYNEMOUTH
BOXING
DAY
2026