



FESTIVE BOOZY BRUNCH

£39.50 PER PERSON

INCLUDES 1 BRUNCH DISH AND UP TO 5 COCKTAILS EACH

PLEASE NOTE YOU WILL HAVE YOUR TABLE FOR 90 MINUTES

THE GROTTO BREAKFAST

PIGS IN BLANKETS, BACON, HASHBROWNS, MUSHROOM, GRILLED TOMATO'S & FRIED EGG

(E)

CHRISTMAS SANDWICH

ROAST TURKEY, CRANBERRY, GOATS CHEESE OPEN SANDWICH (M)

NORTH POLE PANCAKES

MULLED BERRY COMPOTE, BRANDY CREAM (E) (M) (V)

ROASTED CARROT & PARSNIP FRITTER

TAHINI & POMEGRANATE (VG)(S)

EGGS ROYALE

POACHED EGGS, SMOKED SALMON ON TOASTED BREAD, HOLLANDAISE SAUCE (E)(F)

FOR THE TABLE

DUCK FAT ROAST POTATOES - £5.50

HONEY ROAST PARSNIPS - £4

PIGS IN BLANKETS - £5.50

THIN CUT FRIES - £5

BRUNCH COCKTAILS

PRANCER MARTINI SPRITZ
PASSIONFRUIT, VANILLA VODKA,
PROSECCO

MISTLETOE MARGARITA
TEQUILA, TRIPLE SEC, CRANBERRY JUICE,
LIME JUICE

BLITZEN BRAMBLE
GIN, LEMON JUICE, CRÈME DE MURE

PROSECCO
STAROPRAMEN

ELF-SPRESSO MARTINI
ESPRESSO, VANILLA VODKA, COFFEE
LIQUEUR, VANILLA SYRUP

'GIN'GLE ALL THE WAY
DARK BERRY GIN & LEMONADE

GOOD TONICS WE BRING
GIN & TONIC

SLEIGH BELL-INI
PEACH, STRAWBERRY OR PASSIONFRUIT

MYRRH-MOSA
ORANGE JUICE & PROSECCO

ALTHOUGH ALL OF OUR DISHES CONTAIN NO GLUTEN, FOR OTHER ALLERGENS, PLEASE MAKE ONE OF THE TEAM AWARE. BELOW IS A HANDY KEY RELATING TO ALLERGEN ADVICE.

CELERY - CE | CRUSTACEANS - CR | EGGS - E | FISH - F | LUPIN - L | MILK - M | MOLLUSCS - MO |
MUSTARD - MU | NUTS - N | PEANUTS - P | SESAME - SE | SOYA - S | SULFUR - SU
V = VEGETARIAN | VG = VEGAN