

CHRISTMAS DRINKS PACKAGES

10% OFF PRE-ORDERED WINE

Min £200 spend

A BOTTLE OF BEEFEATER GIN OR
KETEL ONE VODKA PLUS 12 TONICS (CRISP
OR LIGHT SCHWEPES) - £100

Upgrade to Tanqueray 10 or Grey Goose for £20

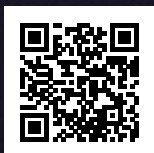
12 FOR THE PRICE OF 10 ON ANY
BOTTLED BEER OR CIDER

GIFT CARDS

A CHRISTMAS DINNER YOU CAN GIFT WRAP

Treat a loved one this Christmas with a gift card, so they can
eat, drink and be merry at their favourite pub.

AVAILABLE TO BUY FROM THE BAR
OR SCAN THE QR CODE TO BUY ONLINE



JOIN US THIS NEW YEAR'S EVE

Get in touch to celebrate at the pub

OUR CHRISTMAS GIFT TO YOU

Receive a complimentary glass of Prosecco
when you pre-book and dine with us between
15th November and 1st December 2021.*

GET IN TOUCH

ADDRESS

Ealing Green, Ealing W5 5QX

TELEPHONE

0208 567 2439

EMAIL

info@thegrovet5.co.uk



@GROVEEALINGW5

CANCELLATION POLICY

We charge £10 per person for no shows, with all cancellations
required in writing 72 hours before your reserved time. We charge full
deposit for Christmas Day bookings, cancellations required in
writing before 11th December.

TERMS & CONDITIONS

*T&C's apply. One glass of Prosecco or soft drink per person when dining from
the Festive Party Menu only. Bookings and packages are subject to government
guidelines and advice may change. Please see our website for up-to-date
COVID-19 guidance and policies at the time of your booking and visit.

JOIN US THIS CHRISTMAS

AT

THE GROVE

www.thegrovet5.co.uk

CANAPÉ BOARDS

£17.5 PER PERSON

6 people minimum, pre-order only

FESTIVE

Scotch egg, piccalilli

Smoked mackerel pâté, salted cracker bread

Lamb kofta, harissa yoghurt

Buffalo chicken wings

Pulled pork nachos, jalapeños, BBQ sauce, Gouda dip,
pico de gallo, soured cream

Baby jacket potatoes, bacon, cheese, crème fraîche

Goats' cheese, hazelnut crumb (v)

VEGAN

Buffalo cauliflower wings

Beetroot hummus, toasted sourdough

Vegan cheese burger sliders, red slaw

Mushroom & sweet potato roll

Baby jacket potatoes, pico de gallo, guacamole

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A discretionary 12.5% service charge will be added to your bill. All service charges, cash and credit/debit card tips are paid in full to our team members.

Full allergen information on the ingredients in the food we serve is available upon request - please speak to a member of the team.



FESTIVE PARTY MENU

2 OR 3 COURSE - £27/£30 PER PERSON

Pre-order only - £10 deposit per person

ADD A GLASS OF PROSECCO £3.0*

STARTERS

Crispy duck, oakleaf lettuce, plums, candied hazelnuts
(Available as a main course)

Smoked chicken & Parma ham terrine,
mulled cranberry chutney, toast

Gin-cured salmon, pickled cucumber, dill crème fraîche,
rye bread

Grilled king scallop, tiger prawn, garlic & parsley butter,
breadcrumbs (£5.0 supplement)

Camembert & sage croquettes, pear chutney (v)

Butternut squash, coconut & coriander soup, sourdough (vg)

MAINS

Stuffed shoulder of lamb, chestnut,
red wine & cannellini beans, cavolo nero

Roast turkey, pigs in blankets, pork & sage stuffing, duck fat roast
potatoes, sautéed pecan Brussels sprouts, roast carrots, parsnip
purée, cranberry sauce, gravy

Roast hake, roast baby jacket potatoes, charred cabbage, capers,
hollandaise

Venison haunch, mashed potatoes, Tenderstem® broccoli,
blackcurrant & rosemary jus

Vegan Wellington, roast potatoes, sautéed pecan Brussels
sprouts, roast carrots, parsnip purée, cranberry sauce, gravy (vg)

DESSERTS

Triple chocolate brownie, chocolate sauce, vanilla ice cream (v)

Christmas pudding, vegan coconut cream (vg)

Morello cherry tart, coconut sorbet (v)

Colston Bassett Stilton, Montgomery's Cheddar,
apricot chutney (£2.5 supplement)



CHRISTMAS DAY MENU

5 COURSE - £75 PER PERSON

3 COURSE CHILDREN'S MENU - £35 PER CHILD (UP TO 12 YEARS OLD)

Booking required - Full deposit per person

AMUSE-BOUCHE

Figs stuffed with spiced winter fruits, torched clementines (vg)

STARTERS

Wood pigeon breast, spiced pear,
roasted Jerusalem artichokes, blackberry & hazelnut dressing

Kiln-roasted salmon, smoked trout pâté, caper dressing,
rye bread

Wild mushroom, truffle & chestnut soup, toasted sourdough (vg)

MAINS

Roast turkey, pigs in blankets, sage & onion stuffing,
duck fat roast potatoes, parsnip purée, cranberry sauce, gravy

Roast monkfish, crushed potatoes, peperonata,
watercress sauce

Roast sirloin of beef, duck fat roast potatoes,
Yorkshire pudding, parsnip purée, red wine jus

Vegan Wellington, roast potatoes, cranberry sauce, gravy (vg)

CHRISTMAS TRIMMINGS

Sautéed pecan Brussels sprouts, roast parsnips,
roast carrots, greens (vg)

DESSERTS

Black Forest trifle (v)

Christmas pudding, vegan almond brandy butter (vg)

White chocolate & almond milk panna cotta, roasted plums (v)

Cashel Blue cheese, salted cracker bread, fig chutney (v)

PETIT FOURS

White chocolate fudge, cranberries, pistachios, coconut (v)

