



Grappolo
 italian ristorante

Christmas Menu



starters

Pasta e Fagioli

Italian style pasta and bean soup

Pate della Casa

Home made chicken liver pate, house chutney and olive oil toast

Melone di Stagione

A cocktail of melon, prawns and crayfish with a bloody mary dressing

Funghi alla Crema con Spezie di Cajun

Cajun spiced creamy button mushrooms

Stufato di Chorizo e Calamari

Iberico chorizo and squid stew with smoked paprika croutons



mains

Arrosto di Tacchino

Traditional roast turkey, sage and chestnut stuffing
with pigs in blanket and rich pan gravy

Coscia D'Agnello Brasato

Lamb shanks braised in red wine and mint jus served on rosemary mash

Branzino alla Mediterrane

Pan-fried seabass fillet with roasted Mediterranean vegetables
and sweet cherry tomato compote

Ravioli Ripieni di Spinach e Ricotta

Pasta parcels filled with spinach and ricotta cheese
in a creamy porcini field mushroom sauce



desserts

**Meringue nest filled with vanilla ice-cream
and topped with mixed berries**

Christmas pudding

Profiteroles



to finish . . .

Coffee or tea with mint chocolate

New Years Eve Menu

Served in the upstairs function room from 8pm



starters

Coquilles St Jacques Classico

Classic Coquilles St Jacques queen scallops in a white wine cream and leeks with parmesan potato gratin

Terrine di Prosciutto

Ham hock terrine layered with roasted red pepper and asparagus, home made piccalilli, soda bread and rosemary butter

Barbabetola con Salmone

Home cured beetroot infused salmon gravadlax, dill pickled cucumber, grain mustard and honey dressing

Zuppa con Funghi di Bosco

Wild mushroom soup with truffle arrincini



mains

Rombo in Salsa di Aragosta

Pan fried halibut with lobster sauce, fresh asparagus and king prawn tempura

Medaglioni di Filetto con Porcini

Beef fillet medallions, porcini and wild mushrooms jus with truffle mash

Agnello con Gravy di Ribes Rossi

Herb crusted cannon of lamb hot pot, potatoes and sticky red cabbage with port and red currant gravy

Anatra di Goosnargh

Half roasted goosnargh duckling with morello cherry and walnut compote, duck fat and roast potatoes

Per i Vegetariani

Goats cheese, manchego and cauliflower croquettes with honey roasted beetroot



desserts

Salted caramel cheesecake

Tiramisu

Banana and walnut roulade



to finish . . .

Coffee or tea with mint chocolate

Christmas Menu - £24.95 per person

Available from 1st December to 24th December.
A £5 per person deposit is required within 14 days of the provisional reservation.

New Years Eve Menu - £44.50 per person

A £10 per person non-refundable deposit is required within 14 days of the provisional reservation.

A selection of champagnes are available to pre order and will be ready chilled on ice to toast in the New Year at midnight.

Booking notes

1. Menu choices are requested 14 days prior to the evening
2. The final balance is due on the evening
3. The number of places reserved should match the number of deposits received
4. The restaurant reserves the right to cancel any events and offer an alternative date of equal value.

Our A La Carte menu and Early Bird offers are still available throughout December.

Our normal menu is available on New Years Eve in the downstairs restaurant all evening from 5pm.



Call 01484 513783

grappolorestaurant.co.uk

**2 Water Street, Lockwood,
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