

This Christmas and New Year,
throughout December we are offering



**Our regular a la carte menu complimented
with a selection of Christmas specials**
(which will be promoted on our specials board).
Booking is essential, no deposit required
and food will be ordered as usual on the evening.

OR

Our Christmas and New Year Set Menus
(available online and in our Christmas leaflet).
Booking is essential, a small deposit of £5 per person
will be taken in advance, along with your parties
menu choices 7 days prior to your reservation.

**Our 'Grappolo at Home' delivery and
collection service will also be available
as usual throughout December.**

*Merry Christmas
and Happy New Year
from all of us*

Grappolo
italian ristorante

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Call 01484 513783
grappolorestaurant.co.uk

2 Water Street, Lockwood,
Huddersfield HD4 6EJ

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.



starters

- Roasted winter vegetable, apple and chestnut soup
- Grappolo smooth duck liver and orange pate,
fruit chutney and home-made toast
- Garlic and tarragon creamed mushroom
with herb croutons
- Mixed cheese arancini with roasted tomato
and pepper sauce



mains

- Traditional roast turkey with sage and onion sausage and
bubble squeak croquette with rich pan gravy
- Butter roasted salmon fillet with sweet potato,
bombay style
- Pollo Monte Carlo, pan-fried breast of chicken
with lobster and crayfish sauce
- Stuffed pepper with rice and mixed roasted vegetable
topped with cheese



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

£49.50 per person

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

Served in the upstairs function room from 8pm.



starters

- Classic style antipasto with parma ham, bresaola, salami,
coppa with pecorino cheese and home-made pickle
- Tempura of cod cheeks with spiced crab guacamole
and sweet chilli sauce
- Seared pigeon breast with caramelised chicory port
and walnut jus
- Toasted sour dough bread topped with
fontina cheese, asparagus and poached free range egg
and truffle gremolata



mains

- Herb crusted rack of lamb, smoked aubergine,
fennel and basil gnocchi
- Pan-fried sea bass fillet on lobster ravioli topped
with queen scallop and shellfish bisque
- Seared beef medallion on a slow braised oxtail ragu
with sticky beer glazed shallots
- Toasted goats cheese on roasted pumpkin and sweet
potatoes with beetroot and honey glaze
- Sweet potato, roasted squash and pumpkin in a light curry
sauce with saffron rice and coriander flatbread



desserts

- Salted caramel cheesecake
- Tiramisu
- Cheese and biscuits



to finish . . .

Coffee or tea with mint chocolate