



Throughout December we will also offer:

Our regular a la carte menu along with a selection of Christmas Specials
(which will be promoted on our specials board).
Booking is essential.

OR

Our Christmas and New Year Set Menus
(available online and in this Christmas leaflet).
Booking is essential. A non-refundable deposit of £5 per person (and £10 per person for NYE) will be taken at the time of booking to secure your reservation and your parties menu choices will be required 7 days before your reservation.

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

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



**We are closed Christmas Day, Boxing Day
and New Years Day.**

Grappolo
italian ristorante

Call 01484 513783

grappolorestaurant.co.uk

2 Water Street, Lockwood,
Huddersfield HD4 6EJ



Grappolo
italian ristorante

Christmas Menu

£29.95 per person

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



starters

Roast pumpkin, squash and sweet potato soup
Smoked haddock and cod croquettes with basil aioli
Grappolo's chicken liver pate, fruit chutney
and melba toast
Garlic mushrooms with herb croutons



mains

Traditional roast turkey with sage and onion sausage
and bubble & squeak croquette, served with traditional
Christmas vegetables and rich pan gravy
Lamb shank with parsley mash and red wine jus
Pan-fried salmon with pea, little gem and basil gnocchi
Mushroom ravioli with a porcini cream 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

£59.50 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 7.30pm.



starters

Tempura king prawns with pomegranate,
mint and harissa mayo
Pepper crusted tuna carpaccio with lime,
ginger and plum compote
Beef short rib and mature cheddar croquette
with celeriac remoulade
Filo parcel with goats cheese, baby spinach
and fig chutney



mains

Grilled sea bass fillet with crab bon bons,
and a prosecco and saffron sauce
Individual beef wellington with port jus
Venison loin with mustard mash and
madiera and porcini sauce
Mille-feuille layers of filo pastry layered with roast
mediterranean vegetables and comté gratin



desserts

Sticky toffee pavlova (gluten free)
Mango and passion fruit ice cream cheesecake
Cheese and biscuits



to finish . . .

Coffee or tea with mint chocolate