

THE **STONEGRILL**®

CHRISTMAS DAY MENU 2026

STARTER

Homemade Leek & Potato Soup

Served with rustic breads

Stuffed Garlic Mushroom

Oven baked Portobello mushroom stuffed with panko, olive oil, garlic, pepper, basil & cheese

Grand-Mère Ardennes Paté

Pork liver served with homemade caramelised red onion relish & artisan breads

Moules Marinière

Shell on Mussels in a creamy white wine, onion & parsley sauce served with toasted ciabatta

£14

AMUSE-BOUCHE

Champagne Sorbet

Palate cleanser

ENTRÉE

ALL OUR ENTRÉE'S ARE SERVED WITH ROASTED HERB POTATOES, TRUFFLE MASH, BRUSSELS SPROUTS WITH PANCETTA, CHANTENAY CARROTS.

10oz Fillet

Served with peppercorn sauce

20oz Chateaubriand (2 person sharer)

Served with peppercorn sauce & blue cheese sauce

Garlic & Herb Crusted Rack of Lamb

Served medium rare with a mint jus

Nut Roast

Walnuts & cashews with butternut squash, sweet potato, carrot & cheddar cheese, topped with a white onion marmalade & apricots, cranberries & flaked almonds

DESSERT

Christmas Pudding

Served with brandy sauce

Profiteroles

Served with a rich warm chocolate sauce

Cheese Board

A selection of regional cheeses served with caramelised onion chutney, celery & crackers

Creme Brulee

Served with a raspberry coulis & shortbread biscuits

£75.00 per person (under 14's £55.00) Deposit: £20 per person when making reservation & balance payable no later than 11th December 2026. All menu selections must be confirmed no later than 11th December 2026. Dietary requirements: please ask a staff member before placing your order. Limited availability. Bookings: call 01253 595199, blackpool@stonegrill.co.uk or pop in & see one of the team. Bar open 1pm - seating for 1:30pm food service.