

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*



Call 01484 513783

[grappolorestaurant.co.uk](http://grappolorestaurant.co.uk)

2 Water Street, Lockwood,  
Huddersfield HD4 6EJ



*Grappolo*  
italian ristorante

# 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