

Christmas & New Year Plans The Gribble Inn 2019

Santa's Sack Ruby Ale will be making a return this Christmas. To avoid disappointment, Order this limited edition ale now for collection from November 16th



It's that time of year again when we will soon be rummaging in the attic for the Christmas decorations and untangling the tree lights. So we decided that its time to get ourselves organised so on that note, here are our Yuletide plans;

Friday November 29th until December 23rd inclusive we will be serving our FESTIVE MENU,

which includes items with a festive touch, along side some of our Gribble Favourites .

Just call us to book a table as normal, come along and enjoy yourselves and let us do the rest.

If your party is for 10 or more we will require a deposit of £5.00 per person & a pre-order for your party, which must be received 7 days before the date of your booking. The deposit is non- refundable, if you cancel within 7 days of the date of your party. The deposit will be taken off of your final bill.

If you would like us to provide crackers for added fun then let us know and we will simply add a £1 per person to the final bill.

Christmas Eve from 6pm we will be offering our 2 meals and a bottle of wine or fizz. This evening is always very popular, so please book early to avoid disappointment.

Christmas Day we will be open for drinks in the bar between 12pm and 3pm, last orders 2.45pm. Its always a lot of fun, so take the kids and the dog for a walk to the Gribble and work up an appetite ready for Christmas lunch.

Boxing Day we are open for lunch so pop on your Christmas jumper, and enjoy a tasty lunch before you head off home to play with all the new toys and have an afternoon snooze in front of the fireplace.

As usual we will be closing at 6pm on **New Years Eve** but we will be open at noon on January 1st for lunch when Simon's famous Bloody Mary's will be on offer.

Festive Fridays £5 per person

There will be music and dancing and love and romance.....well music and dancing anyway. We will be hosting **live music nights** in our Brewery Tap Bar from **November 29th until December 20th.** Hot sausage rolls & mince pies will be served. For more details of any of our events please ask a member of staff and watch out for details of special offers & events on our website & Facebook page. To book please call 01243 786893

Brewery Tap Bar You can book our Brewery tap bar for groups of 20-36. We can arrange a bespoke evening for you to include a bar, live music and catering options. Please call or e mail us with an outline of your requirements and our events coordinator will get back to you as soon as possible.

Christmas Opening Times

	Open	Food Served
Christmas Eve	11am~11pm	12 noon~8.30pm
Christmas Day	12 noon~3 pm	Drinks Only
Boxing Day	12 noon~5pm	12~3pm
New Years Eve	11am~6pm	12~4pm
New Years Day	12 noon-10pm	12-4pm

Not sure what to buy your loved ones or want to treat them to a meal at The Gribble Inn.

You can purchase **Gribble gift vouchers** in £5 or £10 denominations, and for a small cost we can even provide the Christmas card & send it for you



Gribble Ale Bag-in Box

Our bag-in-box ales are available in 9, 18 & 36 pint sizes. The ale will keep for 2-3 weeks after opening. Prices start at £24.95 We will need a minimum of 48 hours notice. Available for collection only. A **5% discount** is offered if you order before November 15th for collection in December. Ideal for parties or a gift for the person who has everything!



Available November 29th until December 21st 2019 inclusive For bookings please call 01243 786893
A pre-order will be required for parties of 9 or more. This menu is subject to change due to produce availability & quality

STARTERS

- Smoked salmon "scotch egg" with beetroot salad & crispy caper berries £7.95
- Cream of white onion & Stilton soup with croutons £6.25
- Trout rillettes with celeriac remoulade & crostini £7.95
- Mushroom ravioli with chestnut puree, dates & sage burnt butter £7.25
- Coarse pork, pistachio & pheasant pate with piccalilli & toast £7.25
- Crunchy winter salad with hazelnut dressing £6.45
- Duck liver & Cointreau pate with crostini £6.95
- Soup of the day with crusty bread £5.85
- Venison carpaccio with nutty red pesto & crispy kale £8.95

IDEAL TO SHARE

- Camembert baked with garlic & rosemary, cranberry relish & baked bread for dipping £10.95
- Fish Platter; Smoked salmon, smoked haddock fishcake, trout rillettes, crayfish tails & whitebait with celeriac remoulade & quails egg salad with crusty bread £19.95

MAIN COURSES

- Roasted butternut squash, celeriac & mushroom duxelles, cranberry & spinach filo pastry parcel with a carrot & caraway puree, parsnips, pan fried Brussel sprouts & chestnuts with roasted potatoes £.14.95
- Turkey, bacon & ham roulade with a pork, sage & cranberry stuffing served with roasted potatoes, glazed carrots & parsnips & Brussel sprouts with bacon & chestnuts £16.95
- Confit goose leg with puy lentil & white bean cassoulet £17.95
- Baked cod en papillote with a herb, mushroom & Tangmere pepper stuffing, potatoes & spinach £15.95
- Breast of pheasant stuffed with chorizo mousse wrapped in Serrano ham, parmentier potatoes & glazed carrots with spinach & parsnip purée £16.25
- Braised lamb neck with roasted shallots & carrots, dauphinoise potatoes & lamb jus £17.95

GRIBBLE FAVOURITES

- Beer battered Haddock, Gribble chips, peas & tartare sauce small £9.95 or large £14.95
- 10oz rib eye steak with garlic Portobello mushroom, roasted tomato & chunky Gribble chips £21.95
- Add a blue cheese or peppercorn sauce £2.50
- Calves liver & bacon with creamy mash & red onion gravy £14.25
- Belly of pork, roasted for 4 hours in cider, creamy mash, creamed savoy cabbage & bacon, pork jus & crackling £15.95
- Home cooked ham, 2 free range eggs & bubble & squeak £12.95

DESSERTS £6.50

- Winter fruit crumble with custard
- Dark chocolate torte with clementines
- Creme caramel with brandy snap horn
- Coconut milk rice pudding with winter fruit compote (vegan)
- Christmas pudding with Wobbler ale ice cream
- English cheese & biscuits with Gribble ale chutney £8.50

Gribble homemade ice creams with fruit coulis & tuille biscuit ..1 scoop £2.50 2 scoops £4.50

THE GRIBBLE INN & BREWERY, GRIBBLE LANE, OIVING, WEST SUSSEX PO20 2BP
01243786893 www.gribbleinn.co.uk hello@gribbleinn.co.uk



STARTERS

- Duck liver & Cointreau pate with crostini
- Crunchy winter salad with hazelnut dressing
- Smoked salmon & crayfish salad
- White onion & Stilton soup with croutons

MAIN COURSES

- Roasted butternut squash, celeriac & mushroom duxelles, cranberry & spinach filo pastry parcel with a carrot & caraway puree, roasted parsnips, with roasted potatoes & Brussel sprouts with chestnuts
- Turkey, bacon & ham roulade with a pork, sage & cranberry stuffing served with roasted potatoes, glazed carrots & parsnips & Brussel sprouts with bacon & chestnuts
- Smoked Haddock fishcakes with wilted spinach & hollandaise
- Calves liver & bacon with creamy mash & red onion gravy
- Home cooked ham, 2 free range eggs & bubble & squeak

DESSERTS

- Winter fruit crumble with custard
- Creme caramel with brandy snap horn
- Coconut milk rice pudding with winter fruit compote (vegan)
- Christmas pudding with Wobbler ale ice cream
- 2 scoops of Gribble homemade ice cream or sorbet
- Chocolate & cranberry brownie with chocolate sauce & vanilla ice cream
- English cheese & biscuits with Gribble ale chutney (Add £3 supplement)

2 Courses £20.95 per person

3 Courses £25.95 per person

For Bookings only, includes crackers

A pre-order will be required and a £5.00 deposit per person

