



# BROCKHAM BONFIRE NIGHT

AT  
The Grumpy Mole

SATURDAY 2<sup>ND</sup> NOVEMBER



Delve into the bonfire night festivities and join us for pre-dinner drinks between 5pm and 6pm. Indulge in a three course meal with a glass of 'Moled' wine to enjoy whilst watching the firework display in our private garden (£60pp + £12 steak supplement). Mini Mole's menu available for children 12 years and under (£25pp).

## To start

A sharing platter with a selection of Grumpy Mole nibbles and light bites

## Mains

### HOMEMADE GRUMPY MOLE PIES

served with fries, creamy mash or new potatoes and seasonal vegetables.

### BEETROOT WELLINGTON ●

served with a vegan feta, toasted walnuts, radish and pomegranate salad with a balsamic dressing.

### BEER-BATTERED CATCH OF THE DAY

Fresh premium fillet of fish with fries, crushed minted peas, cornichons, lemon wedge and tartare sauce.

### HOMEMADE FRAGRANT SRI LANKAN CHICKEN CURRY

A traditional dish finished with nigella seeds. Mixed rice, mango chutney and naan bread.

●● Options available

### RIBEYE STEAK 'ON THE STONE' (+£12 supplement)

served with peas, field mushroom, grilled tomato and fries.  
Each 'on the stone' is also accompanied by a selection of sauces.

## Desserts

### HOMEMADE MERINGUE WITH RED BERRIES

fruit coulis and clotted cream.

### CHOCOLATE TRUFFLE CAKE ●

served with fresh raspberries and dairy free vanilla ice cream.

### HOMEMADE DATE & STEM GINGER PUDDING WITH TOFFEE SAUCE

served with vanilla pod ice cream.

### 'AWARD WINNING' FOSSFIELD FARM ICE CREAM

Choose from:

Ice creams: Vanilla Pod, Strawberry Sensation, Sea-Salted Caramel or Double Chocolate Chip.

Sorbets: Mediterranean Lemon, Passionfruit or Raspberry

### TRIO OF ARTISAN CHEESES

Biscuits, red onion marmalade, sliced figs and grapes.

## Afterwards

FRESHLY BREWED COFFEE AND MINT CHOCOLATE

A deposit of £50 will be required on booking for parties of up to 4 guests. A deposit of £100 for parties of 5 or more. Deposits are non-refundable if cancellation is made less than 4 weeks before event. Please advise us of any special dietary requirements or allergies at the time of booking.

For full details visit our website [www.thegrumpymole.co.uk](http://www.thegrumpymole.co.uk). To make a booking call the restaurant direct on 01737 845 101,

or email [brockham@thegrumpymole.co.uk](mailto:brockham@thegrumpymole.co.uk).

● Vegetarian ● Vegan

