



THE RUTLAND ARMS FESTIVE MENU

2 COURSES £27.95 3 COURSES £32.95

S T A R T E R S

SEASONAL SOUP, BREAD

PRESSED HAM HOCK TERRINE, CELERIAC REMOULADE, TOASTED BRIOCHE

GOATS CHEESE, RED ONION & BEETROOT TARTLET, ROASTED BEETROOT, BALSAMIC DRESSING

SMOKED MACKEREL PATE, LEMON CREME FRAICHE, PICKLED FENNEL, MELBA TOAST

M A I N S

ROAST TURKEY CROWN, GOOSE FAT ROAST POTATOES, PIGS IN BLANKETS, SAUSAGE MEAT STUFFING, HONEY ROAST PARSNIPS, CRANBERRY GRAVY

SLOW BRAISED BLADE OF BEEF, HERB MASH, MUSHROOM GRAVY, GREEN BEANS

MARKET FISH OF THE DAY, SAUTÉED NEW POTATOES, SAMPHIRE, PEAS

VEGAN WELLINGTON, GARLIC ROAST POTATOES, GREENS, FESTIVE GRAVY (VG)

D E S S E R T S

CHRISTMAS PUDDING, BRANDY SAUCE

FESTIVE EGGNOG CRÈME BRÛLÉE, ORANGE CINNAMON & BLACK CHERRY COMPOTE

BLACK FOREST CHEESECAKE, CHOCOLATE, CHERRY COULIS

AFFOGATO DOUBLE ESPRESSO, VANILLA ICE CREAM, AMARETTI BISCUIT
(+ SHOT BAILEYS, TIA MARIA, AMARETTO £4.50)

LOCALLY SOURCED DUO OF CHEESE BOARD, BISCUITS, CHUTNEY