



HOTEL RUDYARD  
**CHRISTMAS  
LUNCH**

3 COURSES £89.99PP

TABLES AVAILABLE  
12PM OR 3PM

WELCOME DRINK  
INCLUDED

RUDYARDHOTEL@OUTLOOK.COM  
01538 306208



HOTEL RUDYARD

# CHRISTMAS LUNCH

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## STARTERS

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### **Duck and Orange Pate**

*served with a spiced fruit chutney  
and toasted brioche.*

### **King Prawn and Smoked Salmon**

*served on citrus & fennel salad, Marie rose sauce and  
wholemeal bread & butter.*

### **Pan-seared Pork Belly**

*with Jerusalem artichoke puree, caramelised apple &  
merlot jus, finished with powdered Sage & pea shoots.*

### **Broccoli and Buxton Blue Soup (v)**

*served with toasted sourdough & butter.*

### **Stuffed Butternut Squash (ve)**

*filled with roasted pepper & red onion cous cous, on a  
bed of butternut squash veloute. Finished with  
crumbled vegan feta & sage oil.*

# MAINS

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## **Staffordshire Turkey**

*served with garlic and thyme roast potatoes, pig in a blanket, cranberry stuffing, Roast Parsnips & and honey-glazed Chantenay Carrots, Homemade Yorkshire pudding and Rich Merlot Gravy*

## **Roasted Rack of Lamb**

*with creamy fennel mash, Chanteney carrots, and tender stem broccoli, finished with roasted garlic & thyme gravy.*

## **Slow-Cooked Beef Short-rib**

*with rich dauphinoise potato, honey-glazed Chantenay carrots, tender stem broccoli, Homemade Yorkshire pudding and Rich Merlot Gravy.*

## **Pan Fried Halibut**

*served with dauphinoise potato, braised fennel, tender stem Broccoli, and topped with lemon, champagne, and garlic butter sauce.*

## **Wild mushroom & Black Truffle Wellington (ve)**

*Served with roasted Parsnips, Chantenay Carrots, Garlic & Thyme Roast Potatoes, Topped with a Truffle & Mushroom Veloute.*

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**ALL SERVED WITH COMPLIMENTARY  
BRUSSEL SPROUTS & CAULIFLOWER  
CHEESE FOR THE TABLE**

# DESSERTS

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**Traditional Christmas Pudding**  
*soaked in spiced rum served with a brandy custard.*

**Cheese and Biscuits**  
*Blacksticks blue wedge, Applewood smoked cheddar and Brie served with chutney, biscuits, grapes, figs and celery.*

**Baileys & Cinnamon Creme Brulee**  
*with shortbread, fresh strawberries & mint salsa.*

**Salted Caramel Baked Cheesecake**  
*with raspberry coulis & salted caramel ice cream.*

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A 50% deposit is required upon booking and the full balance must be paid by the 1st of December, along with all pre-orders submitted,

The welcome drink includes a glass of prosecco or an alcohol-free alternative,

Any allergens must be recorded on the pre-order forms provided. Gluten-free options are available upon request.

All our food is prepared in a kitchen where nuts, gluten and other known allergens may be present. Please note we take caution to prevent cross-contamination, however, any product may contain traces as all menu items are produced in the same kitchen.

★ Our dish descriptions do not include all of the ingredients used to make the dish. So, if you have a food allergy, please inform Management before placing an order or booking. Full allergen information is available. Management can advise of all ingredients used.

Feel free to contact us with any questions or further information. Guests with special dietary requirements are welcome to contact us directly to discuss their needs. If you have any allergies or food intolerance, always chat with our Management before consuming our food.



# CHILDRENS MENU

**3 COURSES £39.95**  
**(under 12)**

**Tomato soup & crusty bread roll**

**Cheesy garlic bread**

**Mini Staffordshire Turkey or Local Sourced Slow  
Cooked Beef Dinner**

*served with served with garlic and thyme roast potatoes,  
pig in a blanket, a selection of vegetables, Homemade  
Yorkshire pudding and Rich Gravy*

**Baked Macaroni Cheese**

*with a side of chunky chips, and a selection of  
vegetables*

**Warm chocolate brownie with vanilla ice cream**

**Selection of ice creams**



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BOOK NOW

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