



RUDYARD HOTEL

CHRISTMAS DAY MENU

£70 PP INC PROSECCO RECEPTION AND TEA/COFFEE (£35PP FOR CHILDREN)

STARTERS

Pork and duck liver with port pate served with red onion grenadine marmalade with cracked black pepper and toasted ciabatta

Ham hock and pea terrine served with homemade piccalilli and a croute

Smoked salmon served with horseradish crème fraiche, lemon, capers and toasted ciabatta

Emmental cheese soufflé with a beetroot sweet chutney served with mixed leaf salad

Broccoli and stilton soup with parmesan croutons served with warm bread roll and butter

MAINS

Staffordshire turkey with roast potatoes, pigs in blankets, cranberry stuffing, parmesan cauliflower cheese and seasonal vegetables with a Yorkshire pudding and lashings of gravy

Lamb shank with mint gravy, served on a bed of mash, trimmed greens beans and Chantenay carrots

Pork belly with black pudding, mash, braised red cabbage, apple cider jus and seasonal vegetables

Lemon and herb monkfish tail served with minty new potatoes and buttered greens with lemon drizzle

Cajun spiced sweet potato roulade filled with vegan cream cheese and a sweet spicy red pepper and red onion flavoured Cajun chutney served with roast potatoes, seasonal vegetables, Yorkshire pudding and gravy

DESSERTS

Chantilly patisserie chocolate, raspberry and prosecco pyramid served with fresh berries and a raspberry sauce

Traditional Christmas pudding soaked in rum served with a brandy custard and garnished with fruits of the forest

Honey comb cheesecake crunchy biscuit base with a smooth toffee cheesecake with chocolate coated honey-comb pieces finished with a drizzle of toffee sauce served with pouring cream

Orange chocolate torte brownie base with a clementine flavoured dark chocolate ganache finished with gold shimmer served with Chantilly cream

Cheese and biscuits stilton, camembert and wensleydale with cranberry served with chutney, biscuits, grapes, figs and celery

