



Hotel Rudyard

FESTIVE MENU

2 course £17.95pp 3 course £21.95pp

STARTERS

Brussels pate with toasted ciabatta bread and a cranberry port sauce with a mixed leaf salad
Salmon, lemon and dill fishcake on a bed of greens drizzled with a white wine cream sauce and a lemon wedge

Spiced apple and parsnip soup with a parsnip crisp and warm bread roll and butter

Roasted goats cheese with a chilli jam dressing served with a balsamic rocket salad

MAINS

Staffordshire turkey with roast potatoes, pig in a blanket, stuffing and seasonal vegetables with a Yorkshire pudding and lashings of gravy

English beef short rib served with a spring onion and wholegrain mustard mash, honey roasted seasonal vegetables and a rich beef dripping gravy

Oven roasted salmon fillet with a sweet chilli glaze served on a bed of Mediterranean cous cous and a mint yoghurt dressing with herby buttered new potatoes

Puff pastry wellington filled with butternut squash, carrot, sweet potato, vegan cheddar-style cheese and walnut with a smoky red pepper and redcurrant chutney served with roast potatoes, seasonal vegetables, Yorkshire pudding and gravy

DESSERTS

Chocolate yule log served with a Chantilly cream and fresh raspberries

Gingerbread cheesecake served with vanilla pod ice-cream and toffee sauce

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

Dark and Stormy sticky rum and ginger pudding served with vanilla custard

Followed by Tea or Coffee and Mince Pies