



HOTEL RUDYARD

FESTIVE *Menu*

STARTERS

Roasted sweet potato and red pepper soup with a red pesto drizzle and warm ciabatta

Chicken and liver cognac pate with festive spiced chutney and toasted ciabatta

Haddock, leek and cheddar cheese fishcake with a peppery rocket salad and balsamic glaze

Breaded camembert bites served with an orange & cranberry jam

MAIN COURSES

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

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

Pan-fried seabass fillets, served with steamed green beans, baby new potatoes and a white wine cream sauce

Puff pastry wellington filled with butternut squash, carrot, sweet potato, vegan cheddar-style cheese and walnuts with a festive cranberry chutney served with roast potatoes, cranberry stuffing, seasonal vegetables, and a vegetarian gravy



HOTEL RUDYARD

FESTIVE *Menu*

DESSERTS

Traditional Christmas pudding with a brandy custard

Black forest roulade served with fresh cream and berries

Rich chocolate and clementine torte served with Chantilly cream

Dark and Stormy sticky toffee pudding served with spiced rum custard

Our new festive menu runs from 21st November to 24th December

2 courses - £19.95 3 courses - £23.95

Please note:

A deposit of £10 per head is required at the time of booking.
Deposits are non-refundable. Please inform us of any allergens
when making the booking.

Contact us: 01538 306208 rudyardhotel@outlook.com