

Festive

MENU

1 COURSE £18.95 | 2 COURSES £26.95 | 3 COURSES £31.95

STARTER

Tomato & Basil Soup served with toasted sourdough.

Ham Hock Terrine served with sourdough toast a piccalilli relish & salad garnish.

Chicken, Liver & Cognac Pate served with a spiced chutney, toasted brioche & salad garnish.

Smoked Haddock & Salmon Fish Cake with a rich tomato & fish velouté sauce, finished with baby capers & mix herb lemon dressing.

Wild Garlic Mushrooms stewed with coconut milk & rosemary garlic topped with vegan feta, served with fresh sourdough toast.

MAIN COURSE

Roasted Staffordshire Turkey served with garlic & thyme roast potatoes, pig in a blanket, stuffing, roasted vegetables, homemade Yorkshire pudding and topped with gravy.

Slow Roasted 8oz Beef, cooked in a rich red wine jus served with dauphinoise potato, tender stem broccoli and honey roasted carrot.

Pan Seared Salmon served with dauphinoise potato, steamed fennel, tender stem broccoli, & bok choy topped with a lobster bisque.

Butternut Squash Spinach Risotto risotto rice cooked with roasted butternut squash velouté & baby spinach, rosemary & garlic, topped with vegetarian parmesan cheese.

DESSERT

Traditional Christmas pudding served with a brandy custard

Chocolate Cheesecake served with vanilla ice cream & a drizzle of chocolate sauce

Sticky Toffee pudding served with Spiced Rum Custard

Poached Pear served with a mulled wine reduction & vanilla ice cream.



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PRE ORDER

RUDYARDHOTEL@OUTLOOK.COM

01538 306208

Booking Name	
Booking Time	
Booking Date	

	SOUP	HAM HOCK	PATE	FISHCAKE	GARLIC MUSHROOMS	TURKEY	BEEF	SALMON	RISOTTO	XMAS PUD	CHEESECAKE	STICKY TOFFEE PUD	POACHED PEAR	
NAME	STARTER				MAIN				DESSERT			DIETARY REQUIREMENTS?		

Any allergens must be recorded on the pre-order forms provided. Vegan and 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. Therefore, if you have a food allergy please speak to 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.

