

THE RIB ROOM FESTIVE MENU

2 COURSE £37.95 | 3 COURSE £42.95

STARTER

NORTHUMBERLAND GAME TERRINE

Quince Chutney & Malted Sourdough

COCO DE PIMPOLE WHITE BEANS SOUP

Confit Chorizo, Crouton & Chives

SALMON FISHCAKES

Baby Spinach & Parsley Butter Sauce

BUTTERNUT SQUASH & BLACK OLIVE ROLLED GOAT CHEESE

Feuille De Brick & Local Honey

MAINS

STUFFED TURKEY BALLONTINE

Chipolatas, Roast Fondant Potato & Bread Sauce

PAN ROASTED LEMON SOLE

Puy Lentils, Apple, Hazelnut & Smoked Bacon Foam

BRAISED OX CHEEK

Bone Marrow and Parsley Crumb, Mixed Beetroots, Chanterelle Mushrooms & Kale

VEGETABLE & LENTIL ROAST

Hispi Cabbage, Mulled Fruit Compote & Root Vegetable Jus

All served with Brussel Sprouts and Chestnuts, Braised Red Cabbage, Honey Roasted Carrots & Parsnips

DESSERT

CHRISTMAS STICKY TOFFEE PUDDING

Salted Caramel Sauce & Brandy Cream

BITTER CHOCOLATE & ZESTY ORANGE TART

with Mulled Berry Compote

ICED BAILEYS PARFAIT & CHOCOLATE CREMIEUX

SELECTION OF BRITISH & FRENCH CHEESES FROM THE TROLLEY

Fine Water Biscuits, Grapes, Celery & Onion Chutney (£5 supplement)

