

# THE RIDINGS RESTAURANT & ROOMS

## CHRISTMAS DAY MENU

5 Courses £130.00 | £65.00 (under 16s)

### FOR THE TABLE

Parsnip & roasted garlic velouté, aromatic curry oil **SO**

### TO START

Roasted cauliflower & brown butter soup, salsa verde, charred cauliflower, toasted pumpkin seeds, sourdough shards **G,M,SO**

Whipped duck liver parfait, spiced chutney, red onion & balsamic purée, pickled chicory, crostini **G,M,SO**

Smoked salmon, dill oil, pickled beetroot, crème fraîche, gin & blackberry purée, capers, rye bread crumb **F,G,M,SO**

Salt-baked turnip, horseradish crème fraîche, pickled shallots, apple & cider purée, toasted hazelnuts, thyme pangrattato **G,M,N,SO (GF on request)**

Refreshing sorbet course

### TO FOLLOW

Turkey ballotine wrapped in Parma ham, sage, sourdough stuffing, pigs in blankets, creamed sprouts, honey-roasted carrots, braised red cabbage, parsnip purée, Yorkshire pudding, cranberry sauce, poultry jus **E,G,M,SO**

Herb-crusted cod loin, steamed clams, pomme pave, kale, champagne butter sauce **F,G,M,MO,SO**

Fillet of beef (served medium rare), wild girolles, buttered spinach, mini beef hotpot, pomme pave, rich pan jus **G,SO (GF on request)**

Lyonnais onion-stuffed hispi cabbage, velvet leek purée, crispy onions, pommes gaufrettes, white wine cream & parsley oil **G,M,SO**

### TO FINISH

Artisanal cheese selection, quince compote, celery, grapes, crackers, apple **C,G,M,SO**

Chocolate nemesis, caramelised hazelnut brittle, cinnamon crème fraîche **E,M,N,SO**

Pear frangipane tart, floral honey mascarpone, cardamom syrup, candied lemon **E,G,M,N,SO**

Aged Christmas pudding, brandy custard, stewed cranberries **M,SO**

*followed by tea, coffee & mince pies*



# THE RIDINGS

PART OF THEOBALDS ESTATE

Our suppliers and kitchens handle numerous ingredients and allergens. While we have strict controls in place to reduce the risk of contamination, unfortunately, it is not possible for us to guarantee that our dishes are allergen-free.

**Allergen Key:** C celery, G gluten, F fish, CR crustaceans, E eggs, MO molluscs, M milk, SE sesame seeds,  
N nuts, MU mustard, P peanut, SO sulphur dioxide, L lupin, S soya

V = Vegetarian on request | VE = Vegan on request | GF = Gluten-free on request | LF = Lactose-free on request

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