THE RIDING HOUSE CAFÉ

CHRISTMAS FEAST MENU

£65 PER GUEST

all dishes are served to share - everyone gets to try everything
only a pre-order of turkey or steak for the party is required

---

hot artichoke & parmesan dip, flame-grilled sourdough v (£5 supp. per guest)

STARTERS

bresaola, pickled grapes, suya oil, parmesan gf

soft shell crab tempura, black garlic ponzo aioli

burnt miso aubergine, garlic labneh, coriander oil,
seeds, pomegranate vg/gf

MAINS

roast turkey, apple & herb stuffing,
creamed corn, cranberry sauce

or

56 day-aged native breed New York strip gf (£10 supp. per guest)

miso cod, smoked celeriac, sake-braised leeks, pickled girolles gf

grilled cauliflower, apricot & pine nut pesto,
crispy leaves vg

roast potatoes, carrots, kale, sprouts, port gravy

pigs in blankets (£5 supp. per guest)

DESSERTS

sticky toffee brioche doughnuts v

rose & raspberry pavlova vg/gf

festive petit fours v

mince pies & our Jampot house blend filter coffee (£6 supp. per guest)

PLEASE NOTE THAT THIS IS A SAMPLE MENU & SUBJECT TO CHANGE