

# THE RIDING HOUSE CAFÉ

## CHRISTMAS GROUP MENU

£50 PER GUEST

choice of three courses
available for groups of up to 14 guests | pre-order required

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

### STARTERS

smoked duck, apricot & wild mushroom terrine, brioche toast
or
beetroot-cured gravadlax, caviar, apple, vinaigrette gf
or
burnt miso aubergine, garlic labneh,
coriander oil, seeds, pomegranate vg/gf

### MAINS

roast chicken, winter roots, chestnut purée, cranberry jus gf
or
roast hake, rainbow chard, brown shrimp butter gf
or
grilled cauliflower, apricot & pine nut pesto, crispy leaves vg
or
380g 56-day aged native breed New York strip gf (£12 supp. per guest)

FOR THE TABLE

roast potatoes, carrots, kale, sprouts
pigs in blankets (£5 supp. per guest)

### DESSERTS

sticky toffee brioche doughnuts v
or
milk chocolate fondant, crème fraîche v
or
rose & raspberry pavlova vg/gf

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

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