THE RIDING HOUSE CAFÉ

CHRISTMAS HYBRID MENU

£55 PER GUEST

starters & desserts to share | choice of individual main courses
available for groups of up to 18 guests | pre-order required

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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 ponzu aioli

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

MAINS

Barbary duck breast, smoked celeriac, blackberries gf
or
roast hake, rainbow chard, brown shrimp butter gf
or
truffle sweet potato & portobello Wellington, porcini cream vg
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

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