THE
RIDING HOUSE
CAFÉ

CHRISTMAS PREMIUM GROUP MENU

£60 PER GUEST

choice of three courses

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

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hot artichoke & parmesan dip, flame-grilled sourdough v (£4 supp. per guest)

STARTERS

bresaola, pickled grapes, suya oil, parmesan gf

or

Scottish scallop, parsnip purée, saffron cream, caviar gf

or

aged gouda croquettes, honey mustard v

or

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

MAINS

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

or

miso cod, smoked celeriac, sake-braised leeks, pickled girolles 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 (£10 supp. per guest)

FOR THE TABLE

roast potatoes, carrots, kale, sprouts

pigs in blankets (£3 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)

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