



THE RIB
SMOKEHOUSE AND GRILL

Christmas Day
LUNCH



Christmas Day

LUNCH

Starters

Roasted Vine Tomato and Red Pepper Soup (V,D)
Coriander crème fraîche

Ham Hock Terrine (V,D,C,G,Mu)
Apple and cider chutney, chorizo gremolata, sourdough crouton

Classic Prawn Cocktail, Bloody Mary Sauce (Cr,Mu,E,D,G)
Granary croute

Tempura Asparagus (V,D,G,SD)
Saffron aioli, arrabbiata vinaigrette

Main Courses

Roasted Turkey Breast (SD)
Cranberry pork sausage wrapped in bacon, sage and onion, pork stuffing, herb potato, roasted root vegetables, Brussels sprouts, rich turkey jus

Whole Roasted Sirloin of Beef (G,D,SD)
Yorkshire pudding, herb potato, tian of parsnip and carrot, Brussels sprouts, beef jus

Wild Mushroom, Chard and Confit Garlic Ravioli (V,G,E)
Salt baked celeriac, sautéed winter greens, slow roasted heritage carrots, shitake and spring onion broth

Pan Fried Sea Bass Fillet (F,D,SD,E)
Salt baked celeriac, sautéed winter greens, slow roasted heritage carrots, spring onion and white wine sauce

Desserts

Traditional Christmas Pudding (V,D,E,G,SD,N)
Courvoisier VS Cognac sauce, mulled wine redcurrants

Vanilla Eton Mess Cheesecake (V,D,E,G,SD)
Mulled wine poached seasonal berries

Chocolate Orange Delice (V,D,E,G,SD)
Seville orange gel

Welsh Cheese Selection (D,G,E)
Tomato chutney, oat cheese biscuits

Freshly Brewed Coffee and Tea
Mince pies (V,G,SD)

A discretionary 10% service charge will be added to your bill.

Please advise us of any food allergies. Whilst every care is taken, we cannot guarantee that our kitchens are an allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers.

(V) Vegetarian, (G) Contains gluten, (D) Contains dairy/milk, (N) Contains nuts, (P) Contains peanuts, (E) Contains egg, (F) Contains fish, (Cr) Contains crustaceans, (M) Contains molluscs, (S) Contains soya, (C) Contains celery, (Mu) Contains mustard, (Se) Contains sesame seeds, (SD) Contains sulphur dioxide, (L) Contains lupin.