



T H E R I B

SMOKEHOUSE AND GRILL

Christmas Day Lunch



STARTERS

Carrot, Red Lentil and Cumin Soup (V,SD)
Pickled carrot, herb oil

Chicken Liver Pâté (D,W,E,S)
Sweet and sour apple, toasted brioche

Severn and Wye Smoked Salmon (W,B,F,SD)
Pickled shallot, cucumber pearls, lemon mayonnaise, sourdough

Potato and Perl Las Cheese Royale (V,D,E)
Beetroot, braised leek, fennel seed mayonnaise

MAIN COURSES

Roasted Turkey Breast (SD)
Pork sausage wrapped in bacon, pork stuffing, roast potato, roasted root vegetables, Brussels sprouts, turkey gravy

Roasted Beef Fillet (D,SD)
Creamed potato, braised leek, carrot purée and baby carrots, beef sauce

Potato, Caerphilly Cheddar and Olive Strudel (V,W,D,S)
Thyme quinoa, carrot purée and baby carrots, winter greens

Pan Roasted Monkfish (F,SD)
Red lentils, baby carrots, coconut curry sauce, coriander

DESSERTS

Traditional Christmas Pudding (V,W,D,SD)
Whisky custard sauce

Morello Cherry Blondie (V,W,D,E,S)
Dark chocolate mousse, clotted cream ice cream

Lemon Tart (V,W,S,D,E,SD)
Blackberry compote, meringue

Welsh Cheese Selection (V,W,C,D,SD)
Chutney, crackers, celery and grapes

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.

Gluten Allergy: (B) Barley, (O) Oats, (R) Rye, (SP) Spelt, (W) Wheat

Nut (Tree Nut) Allergy: (A) Almonds, (BN) Brazil nuts, (CN) Cashew nuts, (H) Hazelnuts, (PS) Pistachios, (PN) Pecan nuts, (WN) Walnuts

Other Allergy: (C) Celery, (CR) Crustaceans, (D) Dairy/milk, (E) Eggs, (F) Fish, (L) Lupin, (M) Molluscs, (MU) Mustard, (P) Peanuts, (SE) Sesame seeds, (S) Soya, (SD) Sulphur dioxide

Lifestyle: 🌱 Plant-based, (V) Vegetarian