



Party Menu 1

2 courses £ 34.00

3 courses £ 41.00

To start

RSM cured gravlax of salmon

Cucumber, avocado and horseradish mousse

Beetroot and kale salad

Goat's cheese and pickled kohlrabi and toasted pine nuts

Chicken and tarragon terrine

Bacon jam and sweetcorn relish

Ham hock and pear salad

Wholegrain mustard dressing and quince jelly

To follow

Sea trout fillet

Black olive mash, braised fennel and parsley and lemon veloute

Marinated rump of lamb

Creamed potatoes, charred courgettes, confit garlic and mint jus

Roast Norfolk turkey

Pigs in blankets, pork and chestnut stuffing, bread sauce, roasted vegetable and potatoes

Wild mushroom risotto

With shaved vegetarian hard cheese and wild rocket

Side dishes £ 3.60 each

Honey roasted root vegetables
Roasted beetroot, balsamic glaze
Steamed kale & carrots, olive oil & garlic chips
Sauteed Brussels sprouts with shallots & crispy bacon

Cauliflower gratin
New potatoes/ French fries/mash
Rocket, Italian hard cheese salad
RSM salad with yoghurt dressing

To finish

Apple tarte tatin

With rum and raisin ice cream

Christmas pudding

Amaretto custard

Vanilla cheesecake

Fruits of the forest compote

Bitter chocolate tart

Pistachio cream and kumquats compote

Coffee and chocolate included

Prices include VAT

If you have any food allergies or intolerances please speak to your waiter