



RUTLAND HALL
HOTEL & SPA

Festive Lunch & Dinner

3 courses: lunch **£35**, dinner **£40**

* Under 12's half adult price * Children 0 - 4 FREE

Starters

Duck and chicken terrine Spiced fruit chutney, toasted brioche

Poached Scottish salmon rilette (GF) fennel jam, sourdough chard

Heritage tomato and beetroot (GF) (VE)

tomato chutney, toasted sunflower seeds, balsamic glaze

Wild mushroom and chestnut velouté (GF) (VE) truffle garlic croûte

Mains

Roast free-range turkey paupiette roast potatoes, glazed root vegetables, sage and onion stuffing, Brussels sprouts

Butternut squash, lentil, and almond wellington (VE)

roast potatoes, glazed root vegetables, sage and onion stuffing, Brussels sprouts

Baked native cod loin

crushed new potatoes, tender stem broccoli, seafood sauce

28 days dry aged English beef cannon of striploin

roast potatoes, glazed root vegetables, sage and onion stuffing, Brussels sprouts

Desserts

Christmas pudding berry compôte, brandy custard

Vanilla cheesecake (GF) berry compôte

White and dark chocolate delice (GF) (VE) marinated cherry, Baileys mousse

Local English cheese platter

Rutland red, Lincolnshire poacher, Stilton blue, spiced chutney, crackers, celery, grapes

Monday to Sunday throughout December

Excluding 25 & 26 December for lunch
& 24, 25 & 26 December for dinner

