



RUTLAND HALL

HOTEL & SPA

Lunch menu

Served 12 noon - 5.30pm in Blossoms restaurant

2 courses £26 3 courses £28

Starters

Aromatic roasted butternut squash soup (GF) (VE)

toasted coconut, chickpeas, chili, oregano, garlic croûte

Gressingham duck confit terrine

duck and goose liver terrine, kumquat compôte, spiced plum purée, brioche toast, candied walnuts

Truffled wild mushroom arancini (V)

homemade tomato compôte, melted buffalo mozzarella, pesto, parmesan wafer

Mains

Chef's special

Please ask a member of the restaurant or bar staff for details

Roast free range, corn fed chicken

wild mushroom pearl barley risotto, confit leg, streaky bacon, truffle, honey glazed piccolo parsnip, red wine jus

Pan-fried wild stone bass (GF)

baked celeriac, grilled artichoke, ratatouille

Tandoori butternut squash (GF), (VE)

butternut squash and sweet potato masala, Bombay new potatoes

Desserts

Blackberry cheesecake

blackberry parfait, marinated blackberries

Mulled wine poached pear (GF) (VE)

pistachio white chocolate mousse

Valrhona dark chocolate tiramisu

premium dark chocolate espresso mousse, vanilla mascarpone, amaretti biscuit

V: Vegetarian, VE: Vegan, GF: Gluten Free

Please inform staff of any dietary restrictions or allergies when ordering

Rutland Hall Hotel • Nr Oakham • Rutland • LE15 8AB • Tel: 01572 757 901



RUTLAND HALL

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Afternoon tea

Served 12 noon - 5pm in Blossoms restaurant

Selection of finger sandwiches

Free range egg mayonnaise, mustard cress on white bloomer

Honey glazed Dingley Dell ham, mustard on white bloomer

Scottish highland smoked salmon, cream cheese, cucumber on wholemeal bloomer

Cornish brie, red onion chutney on wholemeal bloomer

Red onion and goats cheese quiche

Free range Dingley Dell pork sausage roll in puff pastry

Homemade scones, jam, and clotted cream

Mini sweet treats

Dark chocolate delice, strawberry cheesecake, lemon meringue tart, lemon posset

Afternoon tea £30pp

Sparkling afternoon tea £37pp

Champagne afternoon tea £40pp

Gluten free and vegan options are available.

Please inform a member of staff of any dietary requirements or allergies before ordering.

Tea & coffee selection

Birchall tea

(Loose leaf)

Breakfast blend, Earl Grey, Darjeeling
Mao Feng green tea, Jasmine tea pearls, Peppermint

Decaffeinated selection

Breakfast blend decaffeinated
Red berry and flower
Lemongrass and ginger
Chamomile flowers

Carrara coffee

Americano
Decaffeinated Americano
Cappuccino
Latte
Flat white

Local roastery from Market Harborough
(Rutland Hall House Blend)

Origin – Brazil, Colombia, Indonesia
Tasting notes – dark chocolate, caramel, blood orange

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