



**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.

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## 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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