



RUTLAND HALL

HOTEL & SPA

Evening menu

Served 6pm - 9pm in Blossoms restaurant

Starters

Fresh Vulscombe aged goats cheese tarte tatin (V) red onion marmalade, pecan nut, apple salad	£12	Gressingham duck confit terrine duck and goose liver terrine, kumquat compôte, spiced plum purée, brioche toast, candied walnuts	£13
Truffled wild mushroom arancini (V) homemade tomato compôte, melted buffalo mozzarella, pesto, parmesan wafer	£12	Lemongrass infused Scottish poached salmon marinated heritage tomatoes, orzo pasta, lemon purée, nigella seed tuille	£15
Baked beetroot salad (GF) (VE) sunflower seed muesli, balsamic shallots, sourdough Melba	£12	Cajun spiced corn fritters pineapple salsa, coriander cress, pea shoots	£9
Spicy roasted butternut squash soup (GF) (VE) toasted coconut, chickpeas, chili, oregano, garlic croute	£9		

Mains

Chef's special Please ask a member of the restaurant or bar staff for details		Tenderloin ballotine of Grasmere pork apricot and sage stuffing, caramelised Bramley apple, potato gratin, glazed carrots	£24
Tandoori butternut squash (GF) (VE) butternut squash & sweet potato masala, Bombay new potatoes	£19	10oz 28 day, dry aged English ribeye steak grilled vine tomatoes, roasted shallots, peppercorn sauce, stealth fries	£34
Roast free range, corn fed chicken wild mushroom pearl barley risotto, confit leg, streaky bacon, truffle, honey glazed piccolo parsnips, red wine jus	£24	Lamb Osso Bucco rogan josh butternut squash, sweet potato masala, Bombay new potatoes	£28
Pan-fried wild stone bass (GF) baked celeriac, grilled artichokes, ratatouille	£25	Risotto Verde arborio rice, green peas, broad beans, tender stem broccoli, extra virgin olive oil	£19
Super slow cooked English beef pomme lyonnaise, organic rainbow carrot fricassée, homemade horseradish	£25		

Desserts

Blackberry cheesecake blackberry parfait, marinated blackberries	£8	Valrhona dark chocolate tiramisu premium dark chocolate espresso mousse, vanilla mascarpone, amaretti biscuit	£12
Mulled wine poached pear (GF) (VE) pistachio white chocolate mousse	£9	Granny smith apple crumble tartlet warm apple crumble served with crème anglaise, berry compôte	£9
Peanut butter and banana parfait warm banana cake, caramelised banana, peanut nougat	£9	English local cheese Lincolnshire poacher, Rutland red, Stilton blue, fruit chutney, celery, grapes, oat cakes	£17
Madagascar vanilla roasted pineapple with lemon granita (GF) (VE) sesame tuille, mango gel lemon balm	£9		

Drinks

Teas, coffees, liqueur coffees and digestifs available

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



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