

RIDING HOUSE CAFÉ

CHRISTMAS DAY MENU

£90 per head

cocktail on arrival:

blood orange-infused Real McCoy 5yo rum,
Antica Formula, Cherry Heering



for the table:

sourdough roll, black tahini butter
Cajun flatbread, crayfish



beetroot, pomegranate, walnuts, tarragon labneh

hand-dived scallops, dashi stock, wakame

steak tartare, ginger, lime, soy, quail egg



truffled portobello & sweet potato Wellington, porcini cream

hake, celeriac purée, braised greens, lardons, caviar

roast turkey, apple & raisin stuffing, pigs in blankets

for the table:

roast potatoes, carrots, kale, sprouts



for the table:

festive cheese board, cherry tomato jam



sticky toffee & brandy pudding, vanilla ice cream

salted caramel brownie, pistachio ice cream

banoffee mess, cookie crunch, toasted coconut

Christmas pudding

PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES OR INTOLERANCES.
WE ARE HAPPY TO PROVIDE YOU WITH ANY INFORMATION YOU MAY NEED.