

# RIDING HOUSE CAFÉ

## CHRISTMAS MENU

£45 per head

for the table:

artichoke dip, flame-grilled sourdough v



beetroot, pomegranate, walnuts, tarragon labneh vg/n/gf

salt-baked celeriac, smoked tofu, candied chestnuts, barberries vg/n/gf

salt & sugar-cured salmon, cucumber, fermented chilli, beetroot gf

oak-smoked duck, puffed barley, quince, umeboshi, maple



truffled portobello & sweet potato Wellington, porcini cream vg

chargrilled cauliflower, lentils, harissa hummus, cobnuts vg/n/gf

hake, brown shrimp, crispy seaweed gf

roast turkey, apple & raisin stuffing, pigs in blankets

five spice crispy pork belly, XO sauce, roast figs

or

30 day dry-aged rib eye, Shorthorn, Peak District gf (+£10pp)

for the table:

roast potatoes, carrots, kale, sprouts



for the table:

festive cheese board, cherry tomato jam (+£6pp)



sticky toffee pudding, vanilla ice cream v

salted caramel brownie, pistachio ice cream v/n/gf

banoffee mess, cookie crunch, toasted coconut v



for the table:

mince pies, cafetière coffee v (+£6pp)

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