

RIDING HOUSE CAFÉ

CHRISTMAS FEAST MENU

all dishes are served to share
£50 per head

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

five spice aubergine, tahini, yoghurt, chilli, pomegranate v/gf

whole grilled gilt head bream, apricot harissa gf

roast turkey, apple & raisin stuffing, pigs in blankets

40 day aged rib eye, native breed, East Anglia gf (+£10pp)

roast potatoes, carrots, kale, sprouts



festive cheese board, cherry tomato jam (+£7pp)



chocolate brulée torte, poached cherries v

hot gingerbread doughnuts, butterscotch v

figgy macarons v/n/gf



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

CHRISTMAS GROUP MENU

choice of two or three courses
£35 / £42 per head

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



five spice aubergine, tahini, yoghurt, chilli, pomegranate v/gf

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

hake, brown shrimp, crispy seaweed gf

five spice crispy pork belly, XO sauce, roast figs

40 day aged rib eye, native breed, East Anglia gf (+£10pp)

for the table:

roast potatoes, carrots, kale, sprouts



for the table:

festive cheese board, cherry tomato jam (+£7pp)



sticky toffee & brandy pudding, vanilla ice cream v

chocolate brulée torte, poached cherries v

blood orange cheesecake v



for the table:

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