

# RIDING HOUSE CAFÉ

## CHRISTMAS FEAST MENU

all dishes are served to share | available for groups of 8 or more  
£50 per head

artichoke dip, flame-grilled sourdough v



grilled flatbread, cassava hummus, rose harissa, parmesan v

beetroot, green beans, baby chard, sunflower seeds, maple vg/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

grilled aubergine, tahini, yoghurt, chilli, pomegranate v/gf

blackened ray wing, apricot harissa, grilled spring onions gf

roast turkey, apple & raisin stuffing, pigs in blankets

40 day aged côte de boeuf, 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 brioche doughnuts, butterscotch v

festive macarons v/n/gf



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

## CHRISTMAS GROUP MENU

choice of two or three courses | available for groups of up to 16  
£35 / £42 per head

grilled flatbread, cassava hummus, rose harissa, parmesan v

beetroot, green beans, baby chard, sunflower seeds, maple vg/gf

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

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



grilled aubergine, tahini, yoghurt, chilli, pomegranate v/gf

chargrilled cauliflower, lentils, harissa hummus, pine nuts vg/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

white chocolate cheesecake, blood orange jam v



for the table:

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