

RIDING HOUSE CAFÉ

CHRISTMAS DAY MENU

£90 per head

cocktail on arrival



for the table:

sourdough roll, black tahini butter v
grilled flatbread, Cajun crayfish cream



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

hand-dived scallops, dashi stock, wakame gf

steak tartare, ginger, lime, soy, quail egg, crostini



truffled portobello & sweet potato Wellington, porcini cream vg

hake, brown shrimp, celeriac, crispy seaweed, caviar gf

roast turkey, golden raisin stuffing, pigs in blankets

for the table:

roast potatoes, carrots, kale, sprouts



for the table:

festive cheese board, cherry tomato jam



white chocolate cheesecake, blood orange jam v

chocolate bruleé torte, poached cherries v

Christmas pudding v

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