

RHUBARB

— At Drapers Hall —

FESTIVE DINNER MENU

£45 per person

STARTERS

Cream of Roasted Parsnip & Apple Soup
hazelnut picada - cranberries - lemon

Salt Baked Beetroot & Goats Cheese Fritter Salad
candied walnuts - black garlic aioli - pickled wild garlic

Crab & Prawn Fishcake
katsu curry sauce - furikake - sesame - coriander cress - puffed black rice

Pressing of Chicken & Duck
golden sultanas - quince purée - fig bread

MAINS

Roast Breast of Turkey
ballotine of bacon & chestnut stuffing - duck fat roast potatoes - honey glazed parsnips

Roast Fillet of Cod
green lentil dhal - spinach - roasted coconut - crispy onion - black mustard - yoghurt

Slow Cooked Pork Porchetta
confit of garlic & dates - lemon potatoes - chard

Medallion of Beef
buttermilk potatoes - baby onions - mushrooms - carrots - tarragon

Shallot & Chestnut Tarte Tatin
Cashell Blue - artichoke purée - pickled apples

DESSERTS

Homemade Plum Pudding
orange marmalade - brandy sauce

Mulled Wine Poached Pear
gingerbread ice cream - pistachio granola - nutmeg meringue

Dark Chocolate Cremeux
salted fudge - coffee purée - caramel sauce - chocolate snap

Mincemeat Bakewell Tart
Granny Smith sorbet

Artisan Cheese Board
three cheeses - quince jelly - celery - grapes - biscuits