

RHUBARB

— At Drapers Hall —

FESTIVE LUNCH MENU

£32pp - 2 courses

£36pp - 3 courses

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

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

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

Mincemeat Bakewell Tart
Granny Smith sorbet

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

ADD TEA/COFFEE FOR £3.00 PER PERSON