



RHUBARB

— At Drapers Hall —

FESTIVE DINNER MENU

Served 28th November - 23rd December

£49.95 per person

STARTERS

Butternut Squash & Parmesan Soup
chestnut pesto - crispy sage - pumpkin seeds

Ham Hock, Truffle & Honey Terrine
black garlic purée - pickled kumquats - bitter leaf salad

Smoked Haddock & Mussel Chowder
torched corn - bacon crumb - croutons - dill oil

Twice Baked Stilton Soufflé
pickled walnuts - salt baked beetroot - Pink Lady apple

Oak Smoked Salmon
pickled fennel - grapefruit - celeriac remoulade - crème fraîche

MAINS

Monmouthshire Roast Breast of Turkey
apricot & bacon stuffing - duck fat roast potatoes - honey glazed parsnips

Slow Cooked Shin of Beef
creamed pomme purée - beef fat carrot - shallot & wild mushroom sauce

Confit Belly Pork
fondant potato - burnt apple purée - roasted cabbage - parmesan crumble - pickled mustard sauce

Grilled Fillet of Salmon
crab potato cake - samphire - tomato concassé & saffron sauce

Potato, Mushroom & Smoked Applewood Wellington
confit of fennel - shallot purée - chestnut

DESSERTS

Homemade Plum Pudding
brandy sauce - redcurrants

Cinnamon Poached Pear
filo crisp - chocolate crèmeux - stemmed ginger ice cream

Panettone Bread & Butter Pudding
marmalade ice cream - poached clementines

Mincemeat & Almond Tart
Granny Smith sorbet - clotted cream - oat crumble

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

A Discretionary 10% Service Charge Will Be Added To Your Final Bill.
This Is Split Equally Between All Of Our Team

