



RHUBARB

— At Drapers Hall —

FESTIVE LUNCH MENU

Served 28th November - 23rd December

£34pp - 2 courses

£39pp - 3 courses

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

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

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

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