

# Festive Menu



Sweet potato and butternut squash soup (v)

Ramside halls seafood cocktail, Marie rose sauce and wholemeal bread

Trio of melon flavours with seasonal soft berries and toasted hazelnuts (v)

Asparagus, heritage tomato & bar grilled courgette and aubergine pressed terrine with sticky tomato chutney (v)



Pan fried rib eye steak served with roasted field mushroom, braised onion and hand cut chips

Local Reared Turkey with goose and Herb Stuffing, bacon wrapped sausage & Cranberry

Pan fried halibut with smoked salmon, girrolle and cockle risotto

Roasted beetroot and squash wellington with baby heritage vegetables (v)



Roast rack of lamb carved onto a heritage potato rosti with rosemary and mint salsa

(£5.00 supplement)

8oz. fillet steak served with roasted field mushroom, Braised onion & hand cut chips

(£10.00 supplement)



Christmas pudding with Grand Marnier custard

White chocolate & raspberry roulade

Coconut tart with caramelised banana in rum

Black forest cheesecake

Morden Cheese Selection with celery biscuits and chutney (£5.00 supplement)



Coffee or tea with Mints

**Lunch £19.95 2 course £24.95 3 course | Dinner £29.95 3 course**

**TO BOOK visit [www.ramsidehallhotel.co.uk](http://www.ramsidehallhotel.co.uk)**