



Festive Menu

Lightly curried lentil, parsnip and apple soup (v)

Pickled wild mushroom, heritage tomato and butterbean salad,
pea shoots & truffle oil (v)

Traditional prawn cocktail with brandy marie rose

Pan fried scallops, black pudding and roasted cauliflower puree

Ham hock pressing, pickled winter salad and parsley emulsion



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

Confit duck leg and duck spring roll winter berry and earl grey infused jus

Pan fried salmon, cockle risotto, spring onion hollandaise

Roasted sweet potato with braised puy lentil and artichoke cassoulet (v)

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

Supplement £12.50

10 oz. rib eye steak served with roasted field mushroom, tomato & hand cut chips

Supplement £7.50

16 oz. t bone steak served with roasted field mushroom, tomato & hand cut chips

Supplement £12.50



Christmas pudding with Grand Marnier custard

Ginger bread crème brulee with oatmeal cookie

Glazed lemon tart with winterberry compote

Dark chocolate and orange ganache, vanilla shortbread and candied orange



Coffee or tea with Mints

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