RUTLAND HALL
HOTEL & SPA

Boxing Day Lunch Menu

£55 per person

Starters

Game & Madeira Terrine
wild boar, venison, pheasant and wood pigeon, with toasted brioche, onion chutney and mixed bitter leaves

Salmon Gravlax
with potato pancakes, pickled cucumber, orange, honey & mustard dressing

Crab & Avocado Cocktail
with devilled sauce, cherry tomatoes, baby gem, crispy cucumber, capers and lemon

Celeriac, Apple & Crème Fraîche Soup (V)
with Sparkenhoe Red Leicester rarebit on toast

Goat's Cheese, Leek & Oxalis Tart (V)
with beetroot ketchup and pickled walnut

Mains

Corn-Fed Half Roast Chicken
with stuffing and bread sauce

Dry-Aged Sirloin of Beef
with Yorkshire pudding filled with beef shin & bone marrow, finished with horseradish Hollandaise

Farmer Lou Pork Belly
stuffed with prunes, sausage meat, spinach and sage

All roast dishes are served with duck fat roast potatoes, Chantenay carrots, cauliflower cheese and purple sprouting broccoli.

Roasted Butternut Squash with Nut Crust (VE, GF)
with spiced lentils, truffle vinaigrette and crispy kale

Smoked Haddock & Spinach en Croûte
with brown shrimp, haricot bean & parsley stew and sauce gribiche

Desserts

Sticky Toffee Pudding
with Cornish clotted cream ice cream

Chocolate Brownie
with Tonka bean caramel sauce, sesame seed brittle and vanilla crème Chantilly

Clementine & Panettone Fool (VE, GF)
with mulberry compote and toasted pistachio

Custard & Nutmeg Tart
with apple compote

Selection of three British cheese chutney and crackers
Mrs Temple's Blue, Baron Bigod and Lincolnshire Poacher

(V) Vegetarian | (GF) Gluten-Free | (VE) Vegan
Please inform staff of any dietary restrictions or allergies when ordering. This is a sample menu, subject to change. A discretionary service charge of 12.5% will be added to your bill.