RUTLAND HALL
HOTEL & SPA

Christmas Day Carvery

£95 per person

Freshly Baked Artisan Breads
served with artisan butter (VE)

Starters

British Charcuterie Selection
with pickled vegetables

Broccoli & Stilton Soup (V)
with sourdough croutons

Crab Cocktail

Terrine Selection
game terrine, Rutland pork terrine and chicken liver parfait with Madeira jelly

Salmon Platter
gravadlax, poached salmon and smoked salmon, served with lemon

Seasonal Salad Selection
Caesar salad (V), mixed leaf (VE), fennel & orange (VE), Waldorf salad (V), beetroot & apple (VE) and Caprese salad (V)

Carved by the Chef

Local Roast Turkey
with pigs in blankets and chestnut stuffing

28-Day Aged Roast Beef Sirloin
with Yorkshire pudding and rich beef gravy

Salmon en Croûte
with lobster butter sauce

Butternut Squash, Spinach & Artichoke Wellington (VE)
with rich gravy

Accompaniments

Duck fat roast potatoes, new potatoes, cauliflower cheese, Brussels sprouts with shallots & thyme, honey-roasted parsnips, orange butter-glazed Chantenay carrots and steamed broccoli with toasted almonds

Desserts

Sherry & Clementine Trifle (V)

Panettone & Chocolate Bread and Butter Pudding (V)
with custard

Christmas Pudding Tart (V)
with brandy cream

Pineapple & Coconut Pavlova (VE)

Salted Caramel Chocolate Tart
with mascarpone

Selection of British Cheeses with biscuits (V)