RUTLAND HALL
HOTEL & SPA

Festive Private Dining

A pre-order is required. Please select one starter, one vegetarian starter, and two desserts from the options below. Your selected dishes, together with your main course options, must be provided as a named pre-order for all guests no later than 14 days prior to the event date.

Starters

Poached Salmon
with dill & mustard mayonnaise, crispy fennel, capers and endive salad

Beetroot, Orange & Horseradish Salad (VE, GF)
with fermented black garlic croutons and toasted pine nuts

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

Mains

Slow-Cooked Turkey Breast
with chestnut & thyme stuffed leg, bacon-wrapped chipolata, roasted fondant potato and Brussels sprouts

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

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

(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.