RUTLAND HALL
HOTEL & SPA

Private Dining Menu

We invite you to select one starter, one main and one dessert (everyone has the same) from the choices below with the menu being charged at the price noted by the selected main course. This menu shall be amended for dietary requirements as needed with one alternative dish being provided for all dietaries if required. We require your selected menu, together with the details of any dietary requirements, no later than 14 days prior to your event.

Starters

Caprese salad (V, GF)
Baby mozzarella, heritage tomatoes, pickled red onion and pesto

Ham hock and chicken terrine
Sourdough toast, celeriac remoulade

Rutland-cured chalk stream trout (GF)
Beetroot, horseradish, apple and seaweed cracker

Beetroot tartare with almond gazpacho (VE, GF)
Chicory, crispy capers and fermented black garlic

Mains Meat

Slow-cooked Grasmere pork belly (GF) – £47.50
Mustard mash, broccoli and Rutland cider sauce

Roasted Norfolk chicken breast with sage and onion crust – £47.50
Truffle butter sauce, fondant potato and roasted root vegetables

Slow-cooked beef shin with Yorkshire pudding – £55.00
Braised jus, roast potatoes, roasted parsnip and braised red cabbage

Duck breast glazed with honey, orange and thyme (GF) – £60.00
Classic bean and smoked sausage casserole, grape chutney

Herb-roasted rack of lamb (GF) – £70.00
Potato gratin, ratatouille and lamb jus

36-day dry-aged fillet of beef Wellington – £85.00
Sauce Bordelaise, roasted shallot and caramelised turnip purée
Served medium

(V) Vegetarian
All our food is prepared in a kitchen where nuts, gluten and other allergens are present. Our menu descriptions do not include all ingredients. If you require more information about allergens, please speak to a member of our team. A discretionary service charge of 12.5% will be added to your bill.

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Mains Fish

Smoked haddock with clam butter sauce (GF) – £47.50
Steamed leeks, new potatoes and parsley

Herb-crusted cod loin – £65.00
Grilled spring onions, haricot bean ragout and lemon oil

Roasted Cornish halibut (GF) – £85.00
Spinach, confit potato, ginger and lemon sauce

Vegetarian Mains

Roasted caramelised shallot tart (VE, GF) – £47.50
Vegan pecorino, pine nuts and watercress

Butternut squash and spinach Wellington (VE, GF) – £65.00
Ratatouille and salsa verde

Grilled hen of the woods mushrooms with fresh truffle (V, GF, DF) – £85.00
Rösti potato, Swiss chard and poached hen's egg

Desserts

Organic chocolate and caramel tart
Passion fruit, Chantilly cream and gold leaf

Classic baked cheesecake
Rhubarb and ginger compote

Coconut and pineapple fool (GF, VE)
Honey-roasted granola

Sticky toffee pudding
Toffee sauce, honeycomb and banana ice cream

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