



Raby Arms

VILLAGE PUB & KITCHEN

Food served Monday

25th December

12:00pm - 3:00pm



CHRISTMAS DAY

STARTERS

Beetroot Cured Salmon Gravlax - Crispy Capers, Rocket Salad & Lemon Dressing (GF)

Duck Leg & Parsley Pressing - Spiced Tomato Chutney & Toasted Brioche

Sun-blushed Tomato & Goats Cheese Tart - Balsamic Glazed & Petit Salad

Roasted Tomato & Basil Soup- Oven Baked Roll (V)

TO FOLLOW

Queenie Scallops Baked in Shell **or** Lemon Sorbet & Fresh Zests (V)

MAIN COURSES

Roasted Buttered Turkey Breast - Sourdough & Sage Stuffing, Chipolatas Wrapped In Bacon & Redcurrant Jus

Thick Cut British Sirloin - Red Wine, thyme & Wild Mushroom Jus

Grilled Monkfish Tail- Lemon & Caper Hollandaise (GF)

Chestnut, Sweet Potato & Cranberry Roast (Ve)

All served with Roast Potatoes, Braised Red Cabbage, Sage Buttered Brussel Sprouts, Honey Roasted Carrots & Parsnips, Panache of Vegetables, Creamed Mash, Yorkies

DESSERTS

Traditional Christmas Pudding - Brandy Butter Berry Compote

Black Forest Cheesecake - Rum Ice Cream & Dark Chocolate Sauce

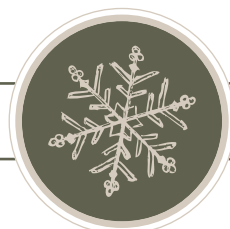
Selection of British Cheese - Grapes, Celery, Chutney & Crackers

Tarte Au Citron - Lemon creme Fraiche & Citrus Syrup

Handmade Chocolate Truffles

ADULT: £100.00 / CHILDREN: £55.00

www.rabyarms.co.uk



@RabyArmsHart 

Food prepared on these premises may contain traces of nuts