



Food served Friday 22th November-Tuesday 24th December





CHRISTMAS FAYRE

Prosecco on arrival (125ml) - £5.95

STARTERS

Cream of Leek & potato Soup - Chive Oil, Crispy Onions & warm roll (V)

Crispy Mushrooms & Sesame Bao Buns- Sweet Chilli Sauce (Ve)

Duck Liver & Orange Pate - Sweet Onion Chutney & Ciabatta Crisp

Salmon Fishcake - Smoked Salmon, Lemon Mayo & Petit Salad

MAIN COURSES

Turkey, Bacon & Stuffing Parcel- Sprouts, Roasted Roots, Parsnip Puree, roast potatoes, & gravy

Slow Braised Featherblade - Creamed Mash, Buttered Greens & Red Wine Gravy (GF)

Root Vegetable & Goats Cheese Wellington -Tomato & Lentil Stew & Basil Pesto (V)

Roasted Seabass Fillet - Pea, Spinach & mint Risotto, Buttered Tender stem Broccoli

Christmas Parmo - Brie & Cranberry, Salad, Fries, Salad & Garlic Mayo

Nutcracker Burger - Vegetable & Nut Patty, Red Onion Jam, bun & skin on fries (VE)

DESSERTS

Traditional Christmas Pudding - brandy sauce & berries

Vegan Chocolate Millionaire Tart - Vegan Vanilla Ice Cream (VE)

Limoncello Cheesecake- lemon curd & vanilla ice cream

Bramley Apple Pie Served with Vanilla Pod Custard

2-COURSES: £19.95

3-COURSES: £24.95

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