

RALPH & FINNS

BAR — RESTAURANT

FESTIVE LUNCH MENU • 3 COURSE £37.50

STARTERS

Curried Parsnip Soup • v

artisan bread / Netherend farm butter

Chicken Liver Parfait

Arran caramelised onion marmalade / toast

Scottish Smoked Salmon

radicchio / beetroot / capers / horseradish crème fraîche

Baked Camembert

cranberry sauce / garlic & rosemary bread

Royal Greenland Prawns & Crayfish

spiced tomato dressing / cucumber / gem lettuce

MAIN

Grilled Shetland Plaice

parsnip / kale / crispy potato / chicken sauce

Roast Turkey Paupiette

sage & onion stuffing / serrano ham / duck fat roast potatoes / sprouts / chestnut / chipolatas / turkey & cranberry jus

Glazed Beef Cheek

horseradish mash / salt baked carrot / red wine reduction

Wild Mushroom & Pearl Barley • v

maple syrup

8oz Dry Aged Sirloin Steak

fries / brandy & peppercorn sauce (£10 supplement)

SIDES

Duck Fat Roast Potatoes • Salt Baked Carrots • Creamed Herb Potato • Fries • Hand Cut Chips • Kale • Chicory Salad • All £5.50 each

DESSERT

Sticky Toffee Pudding

butterscotch sauce / vanilla ice cream

Christmas Pudding Sundae

Bailey's ice cream / brandy sauce / orange / flaked almonds

Cinnamon Panna Cotta

mulled pears / pistachio

Raspberry Cranachan

heather honey / Glayva whisky / toasted oats



A discretionary service charge of 10% will be added to your bill. Please inform your server of any allergies.

