

RALPH & FINNS

BAR — RESTAURANT

FESTIVE DINNER MENU • 3 COURSE £47.50

STARTERS

Curried Parsnip Soup • v

artisan bread / Netherend farm butter

Chicken Liver & Foie Gras Parfait

Arran caramelised onion marmalade / toasted brioche

Marrbury Smoked Salmon

radicchio / beetroot / capers / horseradish crème fraîche

Baked Camembert

cranberry sauce / toasted walnuts / garlic & rosemary bread

Crayfish & Tiger Prawns

Royal Greenland prawns / spiced tomato dressing / cucumber / gem lettuce

MAINS

Roast Isle of Barra Monkfish Tail

chicken fat potato / parsnip / kale / lobster sauce

Roast Turkey Paupiette

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

Glazed Ox Cheek

horseradish mash / pancetta / chestnut mushroom / pearl onion / salt baked carrot / red wine reduction

Wild Mushroom & Pearl Barley • v

maple syrup, king oyster mushroom

8oz Dry Aged Fillet Steak

hand cut chips/ brandy & peppercorn sauce (£15 supplement)

SIDES

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

DESSERTS

Sticky Toffee Pudding

butterscotch sauce / vanilla ice cream

Christmas Pudding Sundae

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

Spiced Panna Cotta

mulled pears / pistachio

Raspberry Cranachan

heather honey / Glayva whisky / toasted oats

Cheese Selection

chutney / Peter's Yard crispbreads / grapes



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

