

# RUDI'S CHRISTMAS MENU

2 COURSES £32.95 • 3 COURSES £34.95

MINIMUM OF 6 PEOPLE

PRICE INCLUDES A GLASS OF PROSECCO OR SOFT DRINK

FREE GLASS  
OF PROSECCO

## TO START

WARM JAPANESE STYLE PANKO BRIE WEDGES  
WARM BED OF ROCKET, CHERRY TOMATOES AND BALSAMIC GLAZE

ROASTED TENDERSTEM BROCCOLI  
WITH ZA'ATAR AND POMEGRANATE DRESSING ON A BED OF HARISSA HUMMUS

ROASTED RED PEPPER & TOMATO SOUP (V)  
WITH CHIVE CREAM AND SOURDOUGH BREAD

GARLIC MUSHROOMS ON SOUGH DOUGH TOAST  
SOURDOUGH BREAD, LAYER OF CREAM CHEESE, TOPPED WITH GARLIC SAUTÉED MUSHROOMS  
WITH A SPRINKLE OF FETA CHEESE.

BIG TOM'S BLOODY MARY PRAWN COCKTAIL  
SERVED WITH SOURDOUGH CROSTINI



## MAIN EVENT

ROAST TURKEY PARCEL WITH STUFFING  
PIG IN BLANKET, PORK & CRANBERRY STUFFING, ROAST POTATOES AND PAN GRAVY

ROAST SIRLOIN OF BRITISH AGED BEEF  
YORKSHIRE PUDDING, ROAST POTATOES, HONEY ROASTED PARSNIPS AND PAN GRAVY

PAN-SEARED SALMON  
SERVED WITH SALT & PEPPER HISPI CABBAGE AND GARLIC AND HERB MASH

CHRISTMAS CRACKER BURGER  
A 6OZ BEEF PATTY IN A BRIOCHE BUN, CRANBERRY SAUSAGE STUFFING,  
TOPPED WITH A CRANBERRY & ONION MARMALADE,  
AND FINISHED WITH A PIG IN A BLANKET.  
SERVED WITH PARMESAN AND SAGE & ONION FRIES

BEETROOT & BUTTERNUT WELLINGTON (VG)  
CHUNKY BEETROOT AND BUTTERNUT SQUASH IN A SWEET BALSAMIC CHUTNEY  
WRAPPED IN SHORTCRUST PASTRY, WITH RED WINE & SWEET ONION PAN GRAVY

ALL SERVED WITH FESTIVE VEGETABLES



## TO FINISH

TRADITIONAL CHRISTMAS PUDDING  
SERVED WITH BRANDY SAUCE

VEGAN JAFFA CAKE (VG)  
WITH ORANGE CREAM

RUDI'S STICKY TOFFEE PUDDING  
SPICED TOFFEE SPONGE WITH CANDIED PEEL AND RAISINS, DRAPED IN A RICH,  
STICKY TOFFEE SAUCE. PERFECTLY INDULGENT!

RUDI'S FESTIVE BREAD & BUTTER PUDDING  
OUR CHEF-MADE BREAD & BUTTER PUDDING, WITH CHRISTMAS PUDDING,  
WARMING SPICES & FESTIVE FLAVOUR WITH BAILEYS CREAM

COCKTAIL INSTEAD? - UPGRADE ESPRESSO MARTINI AS YOUR DESSERT £3