







# *The Rydon Inn*



## Christmas Menu 2017

### Starters

*Butternut squash & sage soup with honey & herb relish - v*  
*Duck mousse pate with red onion & orange chutney and toast*  
*Seared Stone Bass with red onion, beetroot and crème fraiche*  
*Mulled wine poached pear with blue cheese & chestnut salad - v*

### Mains

*Roast turkey with chestnut, bacon & lemon stuffing, chipolatas & homemade cranberry sauce*

*'Dry aged' Sirloin of beef with yorkshire & suet puddings & horseradish cream*

*Chestnut, spinach & blue cheese filo parcel with parsley sauce - v*

*Roasted Gilt-Head bream with squid ink & shellfish risotto*

*\*\*All served with mixed vegetables & potatoes\*\**

### Desserts

*Homemade christmas pudding with brandy sauce & clotted cream*

*Apple & cranberry strudel with hot vanilla custard*

*Baked ricotta, fig and honey cheesecake*

*Selection of mini chocolate desserts  
(chocolate pot, mint chocolate meringue & chocolate sponge roulade)*

*\*\*All will be served with either tea or coffee & chocolate rum truffles\*\*  
To make a reservation please call 01409 259444*

*3 Courses £28.00*

*2 Courses £22.50*

