



## Christmas Menu

Sundays, Mondays and Tuesdays

Sunday 22<sup>nd</sup> November to Tues 22<sup>nd</sup> December, 2020

### 4 courses for £32.50

Roast beetroot soup, parsnip, blue cheese and horseradish beignets,  
sage and hazelnut pesto ( V, VE available)

Brancaster Staithe smoked salmon, gingernut biscuit, lime miso curd, salmon caviar,  
fennel relish

Confit Gressingham duck & mulled black cherry terrine, malt loaf, kohlrabi slaw

Roasted Norfolk turkey, chestnut & clementine stuffing, pigs in blankets,  
bread sauce, roast potatoes, cranberry jam,  
Yorkshire pudding & red wine gravy

Roast Christmas spiced squash and butterbean Wellington, vegan mozzarella,  
roast potatoes, confit carrots & vegan gravy ( V, VE)

Baked white chocolate & Baileys cheesecake, malt comb, macerated clementine

R&C Christmas pudding, brandy & tonka bean crème anglaise, cranberry tuille (GF)

Potted blue stilton & vintage port, Waldorf salad, eccles cake, frozen grapes

Satsumas and mini mince pies

Teas and coffees

GF = gluten free, V = vegetarian, VE = vegan

We do not list every ingredient in each dish. Please let us know of any allergies or other dietary requirements

All our dishes may contain nuts. Our allergen file is available on request

Service is entirely discretionary. All tips are shared between all The R&C staff.