



Rookery Lane, Stretton, Rutland LE15 7RA

RUTLAND RIDING CLUB DINNER

7.30 for 8pm FRIDAY 8 DECEMBER 2017

APPETISERS

Freshly prepared tomato, roast red pepper & basil soup, green herb salsa, croutons

Trio of seasonal melon pearls, set in elderflower jelly, Prosecco & mint sorbet

Prawn & crayfish timbale, lemon & dill mayonnaise, rocket salad

Chicken liver parfait, red onion and cranberry relish, granary toast

Torched goats cheese, Parma ham, honey walnuts, beetroot puree

MAIN COURSES

Roast leg of local lamb, panache of root vegetables, minted mash, Yorkshire pudding

Roast Tilton turkey, chestnut, apricot & herb seasoning, Grasmere chipolata, thyme roasts

Free range chicken supreme, mozzarella, pancetta, heritage tomato coulis

Pan fried fillet of sea bass, crushed herb baby potatoes, tiger prawns, sautéed cabbage

Mushroom, hazelnut & brie wellington, wild mushroom velouté

DESSERTS

Sticky toffee pudding, butterscotch sauce, salted caramel ice cream

Poached spiced pear, soft fruit rumtopft, mango sorbet

Victorian recipe Christmas pudding, cognac & vanilla sauce, mince pie compôte

Crème brûlée, rum laced black cherries, shortbread

Slate of fine cheeses, biscuits, celery and grapes, quince chutney

Freshly brewed tea or coffee with crisp mint

£23.95 p person all included