



Christmas at The Rifle

£33.00 for 2 Courses

£39.00 for 3 Courses

Starters

- Cream of Leek Potato Soup (gf*) (v)
smoked cheddar croute, homemade sourdough roll
- Pressed Chicken, Tarragon & Mushroom Terrine (gf*)
piccalilli, watercress, brioche croutons
- Cockles & Spring Onion Filo Tart
smoked parmesan gratin, dressed rocket
- Whipped Goats Cheese Mousse Crostini (v) (vg*) (gf*)
beets, apple, cress & mint
- Winter Squash Gnocchi (v) (vg*)
roast squash, sage & pinenut butter, parmesan

Mains

- Roast Turkey with Satsuma & Chestnut Stuffing (gf)
cranberry, swede mash & roast potatoes
- Rosemary Roasted Monkfish (gf)
tomato & spinach cassoulet, crispy ham, sauce vierge
- Stout & Mushroom Braised Beef Feather
red cabbage, fried horseradish dumpling
- Parsnip, Chestnut & Apple Nut Roast (v) (vg*)
white wine jus, silver skin onions, burnt apple puree
- Red Onion & Davidstow Tarte Tatin (v)
bubble & squeak, cranberry chutney

All Served With Seasonal Greens, Roasted Root Vegetables & Sprouts

Desserts

- Christmas Pudding
brandy & orange clotted cream
- Chocolate Baked Cheesecake (gf*)
marmalade syrup, orange & mascarpone ice cream
- Spiced Blackberry Pannacotta (gf)
hazelnut biscotti, apple & cinnamon ice cream
- Roasted Fig Frangipane Tart (n)
roasted black cherry ice cream
- Rum Roasted Pineapple (gf) (vg)
raspberry sorbet

Booking and Preorder required in advance
Please see other side for details

Available Monday - Saturday
28th November until 20th December

