

# RAGGALDS



## Christmas Day Menu 2019

### STARTERS

**TRIO OF RAINBOW BEETROOT, SCOTTISH OAK SMOKED SALMON, GOAT'S CHEESE MOUSSE, RICH BALSAMIC**

#### GLAZE

HOMEMADE ROAST PARSNIP & APPLE SOUP, VEGETABLE CRISPS & WARM BREAD ROLL

**HOMEMADE CHICKEN LIVER PARFAIT, CRANBERRY PLUM & VANILLA LIQUER CHUTNEY, BAKED MINI TIN LOAF**

SMOKED HADDOCK, PRAWN & DILL FISHCAKES, SESAME & GINGER SLAW, CITRUS AIOLI

### INTERMEDIATE

CHAMPAGNE SORBET, MULLED WINE SYRUP

### MAIN COURSES

**TRADITIONAL 3 MEAT ROAST CHRISTMAS DINNER SERVED WITH ALL TRIMMINGS**

PAN FRIED LAMB RUMP, TENDER STEM BROCCOLI, CHARRED BABY CARROTS, WILD MUSHROOM DAUPHINOISE

POTATO, MINTED RED WINE JUS

**PEA & MINT RISOTTO, FRESH PARMESAN & TRUFFLE OIL**

ROAST SALMON SUPREME, CRANBERRY, LEMON AND PISTACHIO PARSLEY CRUST, SWEET POTATO FONDANT,

BRAISED HONEY RED CABBAGE

### DESSERTS

**AMONTILLADO SHERRY TRIFLE, CHANTILLY CREAM**

CHRISTMAS PUDDING WITH BOOZY BRANDY SAUCE, CANDIED CRANBERRIES & ORANGE

**WHITE CHOCOLATE & RASPBERRY CRÈME BRULEE, SHORTBREAD BISCUIT**

APPLE, PLUM & AMARETTI CRUMBLE, VANILLA CRÈME ANGLAISE

TEA OR COFFEE & MINCE PIES

GLASS OF PROSECCO ON ARRIVAL

£49.95 FOR ADULTS AND £25.00 FOR CHILDREN UP TO 12 YEARS OF AGE

CALL 01274 884421 OR CONTACT US AT [RAGGALDS@LTMANAGEMENT.COM](mailto:RAGGALDS@LTMANAGEMENT.COM) TO MAKE A RESERVATION