



Christmas Dinner 2018

**Three Courses £36
£40 with a glass of Champagne**

Selection of bites inspired by the flavours of Christmas
to share for the table

Short rib of beef, chestnut mushrooms, potato purée, red wine & roasted roots

Oven roasted partridge, toasted bulgur, cranberry, pear & sprouts

Sea reared trout, parsnip purée, winter greens & salsa verde

Pecorino ravioli, orange, crème fraiche, walnut & fried sage butter

Malted dark chocolate mousse, salted caramel & candied pecan

Ralph's famous steamed orange pudding, sultana & rum custard

Buttermilk panna cotta, maple jelly, apple & cranberry

Selection of cheese, homemade quince jelly, oatcakes & chutney
(£3 supplement)

*Please inform us of
any food allergies or dietary requirements
Discretionary 10% service charge added to all tables of 6 or more*