



## Christmas Lunch 2018

**Three Courses £24  
£28 with a glass of Champagne**

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

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Duck leg confit, braised red cabbage, chestnut & pumpkin

Pork belly, black pudding, potato dumpling & spiced apple

Cod fillet, roast celeriac, romesco, pine nut & puy lentils

Spiced aubergine & mushroom ragout, crispy polenta & ewe's milk cheese

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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*