

Christmas


THE
RAGGED COT

Two-course for £30 / Three-course for £35

SET MENU

Only for group bookings/Pre-order required

Starters

Smoked Parsnip Soup

With chestnuts, croûtes & truffle oil.

Butternut Squash Carpaccio

With pickled beetroot, blue cheese, candied pepitas & truffle oil.

Beetroot-Cured Salmon Gravadlax

With pink pepper crème fraîche, dill oil & rye bread.

Smoked Duck Breast

With whipped duck liver parfait, spiced orange chutney & toasted brioche.

Breaded Ham Hock Terrine

With mushroom ketchup, pickled mushrooms & crispy kale.

Prawn & Crayfish Cocktail

With tomato & cucumber salsa & lemon & thyme croûtes.

Main Dishes

Roast Free-Range Turkey Breast

With sage & onion stuffing, duck-fat roast potatoes, roasted sprouts, honey-roasted parsnips & carrots, pigs in blankets, cranberry sauce & red wine jus.

Braised Short Rib

With bone marrow mash, Chantenay carrots, truffle jus, watercress & horseradish crème fraîche.

Slow-Cooked Pork Belly

With pancetta & thyme bonbon, textures of artichokes & port jus.

Roast Pollock & Lobster Bisque

With turned potato, Romanesco, rouille & tarragon oil.

Pan-Fried Mackerel

With roasted beetroot risotto, pickled beetroot & crispy kale.

Pumpkin & Feta Cannelloni

Served with mushroom velouté, kale & sage.

Desserts

Christmas Pudding Eton Mess

With brandy Anglaise.

Passionfruit Pannacotta

With honey-nut granola & Vanilla Mascarpone Mousse.

Warm Spiced Apple Cake

With toffee apple gel & apple sorbet.

Milk Chocolate Brownie

With mulled poached pear & chocolate ice cream.

Selection of Ice Creams

Three scoops of ice cream.

Please speak to a member of staff if you have any allergies or dietary restrictions

Christmas Day

Five-course meal for £95

MENU

A glass of gently spiced, warming mulled wine is served on arrival to welcome you.

Amuse-Bouche

Smoked Chicken Arancini

With tarragon aioli & pine nut crumb.

Beetroot Arancini

With tarragon aioli & pine nut crumb.

Starters

Butternut Squash Soup

With granola & tarragon oil.

Baked Brie in Filo

With chestnuts, fig chutney & truffle oil.

Peppered Mackerel Pâté

With celeriac purée, remoulade & thyme croûtes.

Breaded Ham Hock Terrine

With mushroom ketchup, pickled mushrooms & crispy kale.

Confit Duck Croquette

With butternut squash purée, glazed kumquat, pickled sprout leaves & bacon dust.

Mains

Roast Free-Range Turkey Breast

With sage & onion stuffing, duck-fat roast potatoes, roasted sprouts, honey-roasted parsnips & carrots, pigs in blankets, cranberry sauce & red wine jus.

Grilled 30-Day Rib of Beef

With duck-fat roast potatoes, roasted sprouts, honey-roasted parsnips & carrots, pigs in blankets, cranberry sauce & red wine jus.

Herb-Stuffed Pork Belly

With pearl barley, crispy leeks & burnt leek sauce.

Pan-Fried Seabream

With artichoke & mussel chowder, salt cod cake & dill emulsion.

Wild Mushroom & Chestnut Wellington

With heritage carrots, Brussels sprouts & porcini velouté.

Petit Pré-Dessert

Champagne Jelly

With lemon sorbet & freeze-dried raspberries.

Desserts

Christmas Pudding

With brandy custard & red currants.

Passionfruit Pannacotta

With pistachio white chocolate fudge & toasted coconut.

Warm Spiced Apple Cake

With chestnut-apple granola & apple sorbet.

Orange-Glazed Bread & Butter Pudding

With salted chocolate anglaise & chocolate ice cream.

Mince Pie

Selection of Ice Creams

Three scoops of ice cream.

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