

THE RIDINGS

# CHRISTMAS DAY

## THE RIDINGS

Welcome drink

### STARTERS

Whipped chicken liver **parfait**, red wine shallot puree, dressed chicory, pickled grapes, crostini G,SO,M,MU

Roast artichoke **soup**, charred pear, walnut praline G,N,P,SO **V,VE**

Pan fried **scallop**, charred salsify, pomegranate, samphire, clams, noisette butter, fish sauce CR,M,F,GF **GF**

Porcini & truffle **arancini**, black garlic puree, pickled shimeji mushrooms GEM,SO **V**

### MAINS

Roast **turkey breast**, confit turkey leg croquette, pigs in blankets, homemade ridings sourdough stuffing, cranberry gel, creamed brussel sprouts and bacon, pan jus G,E,M,MU

Fillet **steak (cooked medium)**, garlic and thyme pomme pavé chips, flat mushroom, vine cherry tomatoes, rocket, Parmesan salad & Café de Paris butter M,F **GF**

Pan seared **seabass**, cauliflower puree, pickled cucumber ribbons, parmentier potatoes, thyme roasted cauliflower florets, polonaise sauce F,SO,G,E

Roasted **celeriac**, thyme and garlic pomme pavé, charred leek hearts, pea puree, parsley split white wine cream S,SO,M **V,GF (vegan available on request)**

### DESSERTS

Christmas **pudding**, brandy custard M,E,G,N,P

Chocolate **brownie**, vegan ice cream, chocolate soil, vegan honeycomb S **VE,V,GF**

White chocolate & **vanilla parfait**, toasted almonds, almond praline feuilletine crumb N,P,G,E,M,S

Cheese & **crackers**, cranberry gel, pickled grapes, chutney, celery, microherbs M,G,SO,C **V**

Tea, coffee, mince pies

**£120.00 PER PERSON**

**GF** Non Gluten on request| **VE** Vegan on request| **V** Vegetarian on request

For any allergy and dietary requirements please contact a member of the team before making your booking. Please note all menus are sample only & subject to change due to produce availability and supply.

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