

CHRISTMAS DAY LUNCH

STARTERS

Leek and Potato Soup (V,C,S)

Duck and Chicken Liver Parfait (SD,E,D,S,G)
Red onion marmalade chutney, toasted brioche

Classic Prawn Cocktail with Bloody Mary Sauce (E,S,Cr,G)
Granary bread, lemon

The Rib's Christmas Superfood Salad (V,N)
Roasted chestnuts, satsuma, avocado, beetroot, roasted squash, quinoa, sunflower seeds, pumpkin seeds, cucumber, broccoli, baby spinach, pomegranate, basil and fresh blueberry, ginger and grapefruit dressing

MAIN COURSES

Roasted Turkey Breast (SD)
Sage and onion sausage wrapped in bacon, chorizo and pork stuffing, herb potato, carrot and parsnip, Brussels sprouts, rich turkey jus

Roasted Sirloin of Beef with Yorkshire Pudding (SD,E,D,G)
Horseradish potato gratin, roasted root vegetables, red wine and tarragon jus

Portobello Mushroom, Chestnut, Walnut and Spinach Wellington (V,E,D,N,G)
Sautéed wild mushrooms, onion gravy

Lemon Sole Fillets (SD,D,M,Cr,F,G)
Crab, clam and lightly-dressed watercress in a white wine butter sauce

DESSERTS

Traditional Christmas Pudding (V,SD,E,D,N,G)
Courvoisier VS Cognac sauce, mulled wine redcurrant compote

Chocolate and Hazelnut Torte (V,E,D,S,N,G)
Hazelnut ice cream, hot caramel sauce, praline

Strawberry Cheesecake (V,E,D,G)
Raspberrry compote, Italian meringue

Welsh and British Cheese Selection (V,C,D,G)
Plum chutney, oat cheese biscuits

Freshly Brewed Coffee and Tea
Mince pies (G)



T H E R I B
SMOKEHOUSE AND GRILL

Please advise us of any food allergies.

Whilst every care is taken, we cannot guarantee that our kitchens are an allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers.

(V) Vegetarian, (G) Contains gluten, (D) Contains dairy/milk, (N) Contains nuts, (P) Contains peanuts, (E) Contains egg, (F) Contains fish, (Cr) Contains crustaceans, (M) Contains molluscs, (S) Contains soya, (C) Contains celery, (Mu) Contains mustard, (Se) Contains sesame seeds, (SD) Contains sulphur dioxide, (L) Contains lupin.