

THE RAYLEIGH ARMS

CHRISTMAS MENU

28TH NOVEMBER 2024 - 23RD DECEMBER 2024

STARTERS

WOODLAND MUSHROOM SOUP

Served with blue cheese croutons & a warm crusty roll

SEAFOOD COCKTAIL

Prawns, Salmon & Crayfish served with melba toast

CHICKEN & PEA TERRINE

Served with sourdough & pickle

VEGAN CALAMARI RINGS

Served with garlic aioli

MAINS

ROAST TURKEY

Served with cranberry & chestnut stuffing, pigs in blankets, roast potatoes, honey roasted carrot & parsnips, seasonal greens and braised red cabbage

SPICED VEGAN BAKE

Served with vegan pigs in blankets, cranberry & chestnut stuffing, roast potatoes, maple roasted carrot & parsnips, seasonal greens & braised red cabbage

PANFRIED SEABASS

Served with a crab beurre blanc on a crispy bubble & squeak cake and brussel leaves

DAUBE OF BEEF

Slow cooked with shallots, mushroom & red wine served with horseradish mash and fine beans

DESSERTS

TRADITIONAL CHRISTMAS PUDDING

Served with brandy sauce or custard

CHOCOLATE ORANGE TRUFFLES

Served with Rossi's vanilla ice cream

RASPBERRY & WHITE CHOCOLATE BLONDIE

Served with Rossi's strawberry ice cream

VEGAN CHOCOLATE TORTE

Served with vegan vanilla ice cream

CHEESEBOARD (£4 SUPPLEMENT)

Served with stilton, brie & cheddar, crackers, celery, grapes, onion marmalade

2 COURSE £27.95 | 3 COURSE £32.95

AVAILABLE THROUGH PRE-ORDER ONLY - £10 PER HEAD DEPOSIT - ONE BILL PER TABLE - AVAILABLE THURSDAY TO SATURDAY ONLY

