

PYRA Christmas menu at RMYC

Starters

Thai Spiced Sweet Potato & Butternut Squash Soup
served with Bread Roll

Code – SOUP
(Gluten, Dairy, Celery)

Beetroot Cured Salmon Gravlax,
Panko King Prawns, Lemon Crème Fraiche, Fennel & Cucumber Salad,
Ciabatta Toasts

Code – SAL
(Fish, Shellfish, Gluten, Dairy,
Egg, Mustard)

Maple Glazed Pork Belly,
Celeriac Remoulade, Pickled Apple & Watercress salad

Code – PORK
(Gluten, Dairy, Sulphites, Mustard)

Winter Goats Cheese Salad,
Whipped Goats Cheese, Roasted and Pickled Beetroot, Spiced Poached
Pear, Candied Walnuts & Rocket

Code – SALAD
(Dairy, Nuts, Sulphites, Mustard)

Mains

Roasted Sliced Turkey Crown,
Roast Potatoes, Pork & Sage Stuffing, Pigs in Blankets, Brussel Sprouts,
Cranberry Compote, Turkey Sauce

Code – TURKEY
(Gluten, Dairy, Sulphites, Celery)

Crispy Panko Pressed Lamb Shoulder,
Caramelised onion Puree, Picked Red onion & Crispy onion,
Creamed Mash Potato, Tender stem Broccoli & Lamb Sauce

Code – LAMB
(Gluten, Dairy, Sulphites, Egg,
Celery)

Pan Seared Fillet of Bream,
Salmon & Dill Fishcake, Charred Leek Puree, Samphire & Crispy kale

Code – FISH
(Fish, Gluten, Dairy, Egg)

Butternut Squash, Caramelised Onion, Spinach & Feta Wellington,
served with Tender stem Broccoli, Vegetarian gravy (V)

Code – WELL
(Gluten, Dairy, Eggs)

All Mains served with Roasted Root Vegetables

Desserts

Warm Spiced Christmas Pudding
served with Brandy Sauce & Redcurrants

Code – XPUD
(Gluten, Dairy, Egg, Sulphites)

Spiced Orange Crème Brûlée
served with Chocolate Chip Shortbread

Code – BRULEE
(Gluten, Dairy, Egg)

Dark Chocolate Marquise Mousse Tart,
Chocolate Glazed, Crumbled Pistachio, Chantilly Cream

Code – MOUSSE
(Gluten, Dairy, Egg, Nuts)

Warm Treacle Tart
served with Clotted Cream & Fresh Raspberries

Code – TART
(Gluten, Dairy, Egg)

RMYC Cheeseboard,
A Selection of Cheddar, Stilton & Brie
served with Chutney, Celery, Grapes & Crackers

Code - CHEESE
(Gluten, Dairy, Celery)

Please advise the team of any special dietary needs or allergies.