

RICCI'S  PLACE

Festive Menu

29TH NOV - 24TH DEC 2023// 12:00 - 21:00
2 COURSES £25 // 3 COURSES £30

TO START

MEZZE (vg) (gf*) (df) Mixed olives, fried padron peppers, homemade hummus with pane carasau
SARDINIAN FREGOLA, CHICKPEA & SPICED TOMATO SOUP (vg) (df)
HAM HOCK & PEA ARANCINI with cranberry alioli
BREADED TUNWORTH CAMEMBERT with Parma ham and red onion marmalade
GAME & PRUNE TERRINE with toasted brioche and spiced chutney
PAN-FRIED SEABASS FILLET (gf) (df) with aubergine caponata

MAIN COURSE

All main courses are served with roasted winter vegetables.

CHICKPEA & AUBERGINE CURRY (vg) (df) with jasmine rice and naan
PORTOBELLO MUSHROOM CRESPELLE (v) with Oglesfield raclette, fior di latte, white sauce,
walnut and herb crumb
ROAST TURKEY BREAST (gf*) (df) Italian sausage, chestnut and sage stuffing, goose fat roast
potatoes and homemade gravy
ROAST CORNISH COD (gf) (df) Castelluccio lentils, nduja and salsa verde
GUINNESS BRAISED LAMB SHANK (gf) potato and celeriac mash, fresh mint sauce
BRAISED OX CHEEK (gf) creamed potato, leeds blue pecorino, tenderstem broccoli

DESSERT

VEGAN CHEESECAKE (vg) (df) (gf) with non-dairy vanilla ice cream and fresh raspberries
STICKY TOFFEE PUDDING (v) with salted caramel ice cream
CLASSIC CHRISTMAS PUDDING (v) with brandy sauce
CHOCOLATE BROWNIE (v) studded with Baci hazelnut chocolates, vanilla ice cream
BETTY'S TIRAMISU (v) sponge fingers, espresso, boozy mascarpone cream
FLOURLESS CHOCOLATE FONDANT (gf) with clotted cream ice cream
SELECTION OF CHEESES (gf*) with crackers, grapes, treacle and walnut bread

(gf) gluten free (gf*) can be adapted for gluten free diet (v) vegetarian (vg) vegan (df) dairy free
Please mention at the time of booking of any dietary requirements.

Please note: a 10% discretionary service charge will be added to the bill for parties of 8 or more.

01422 740 012



info@riccisplace.co.uk