

# FESTIVE DINNER MENU

1ST- 24TH DECEMBER 2021 // FROM 16:00  
2 COURSES £21 // 3 COURSES £25

## TO START

*Please note: all starters can be adapted to suit a gluten-free diet.*

WINTER MINISTRONE SOUP (v) with focaccia croutons and basil pesto  
SMOKED SALMON LINGUINE red pesto cream, semi-dried cherry tomatoes  
CHICKEN LIVER PARFAIT with toasted brioche and homemade chutney  
PARMA HAM with breadcrumbed Yorkshire pecorino and winter berry dressing

## MAIN COURSE

*All main courses are served with roasted winter vegetables.*

ROAST TURKEY BREAST Italian sausage, chestnut and sage stuffing, goose fat roast potatoes and homemade gravy (gf version available)  
FILLET OF SEABASS (gf) on a crab, tomato and tarragon risotto  
CONFIT SHOULDER OF LAMB (gf) with potato puree and fine beans  
COURGETTE & TALEGGIO SCHNITZEL (v) on gnocchetti sardi in tomato sauce

## DESSERT

STICKY TOFFEE PUDDING (v) with salted caramel ice cream  
CLASSIC CHRISTMAS PUDDING (v) with brandy sauce  
FLOURLESS CHOCOLATE CAKE (v) (gf) Amarena cherries and ice cream  
HOMEMADE CHEESECAKE(v) Biscoff crumb and dulce de leche sauce  
SELECTION OF CHEESES with crackers, grapes, treacle and walnut bread

*(gf) gluten free (v) vegetarian*

*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 10 or more. For parties of 5 or more, we will require your credit card to secure your booking, and our cancellation policy will apply.*

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