



RICCI'S · PLACE

festive menu

01422 740 001
RICCISPLACE.CO.UK

 
RICCISPLACE

26th Nov – 24th Dec 2026 / 12:00 – 21:00
2 Courses £30 / 3 Courses £36

**Set menu includes a Christmas cracker.*

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

TO START

Roasted Butternut Squash
& Parmesan Soup (v) (gf*)
Sage oil, rosemary focaccia

Sicilian Arancini
Pork, beef and pea ragu risotto
balls, arrabbiata sauce

Breaded Tunworth Camembert (v) (gf*)
Sweet chilli hot honey jam

Chicken Liver Parfait
Toasted brioche, Yorkshire apple chutney

Smoked Haddock Fishcake
Lemon and Pantelleria caper alioi



Please let us know...

If you have a food allergy or intolerance, as not all ingredients can be listed. We cannot guarantee the total absence of allergens in our dishes.

(gf) gluten free (gf*) can be adapted for gluten free diet
(v) vegetarian Please let us know of any dietary requirements or allergies at the time of booking.

MAIN COURSE

Served with honey roasted winter vegetables

Wild Mushroom, Spinach
& Burrata Lasagna (v)
Nutmeg bechamel

Pan Fried Fillet Of Seabass (gf)
Olive oil mash and prawn,
caper and lemon butter

Roast Turkey Breast (gf*)
Italian sausage, chestnut and sage stuffing,
goose-fat roast potatoes, pigs in blankets
and homemade gravy

Confit Lamb Shoulder (gf)
Roasted garlic and parmesan mash,
mint salsa verde, red wine jus

Braised Ox Cheek & Short-Rib (gf)
Potato gratin, crispy kale, red wine jus

TO FINISH

Sticky Toffee Pudding (v)
Warm toffee sauce, salted caramel ice cream

Christmas Pudding (v)
Brandy sauce

Betty's Tiramisu (v)
Espresso, boozy mascarpone cream

Chocolate Fondant (v) (gf)
Amarena cherry ice cream

Cheese Selection (gf*)
Crackers, grapes & Yorkshire apple chutney





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festive Vegan menu

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TO START

Roasted Butternut Squash Soup (vg) (gf*)
Sage oil , sea salt & rosemary focaccia

MAIN COURSE

Roasted Cauliflower & Celeriac Pithivier (vg)
Lovage pesto and herb roasted winter vegetables

TO FINISH

Sticky Toffee Pear Pudding (vg)
With vegan vanilla ice cream

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