

FESTIVE LUNCH MENU

1ST- 24TH DECEMBER 2021 // 12:00 – 15:30
2 COURSES £17 // 3 COURSES £21

TO START

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

CREAM OF PORTOBELLO MUSHROOM, SHALLOT & THYME SOUP (v)

With crusty bread

SMOKED SALMON LINGUINE red pesto cream, semi-dried cherry tomatoes

CHICKEN LIVER PARFAIT with toasted brioche and homemade chutney

PARMA HAM & FRESH BURRATA with truffle and rocket

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 crushed potatoes, with a shrimp, caper, lemon butter

CONFIT SHOULDER OF LAMB (gf) with potato puree and fine beans

AUBERGINE PARMIGIANA (v) Sicilian aubergines layered and baked with mozzarella, parmesan and tomato sauce. With garlic focaccia.

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.

01422 740 012 // info@riccisplace.co.uk

