

Christmas Day at RUYC

Amuse Bouche

Assiette Hors d'oeuvres:

Chicken Liver & Port Parfait on Brioche & Cumberland Jam,

Oak Smoked Salmon,

Spinach & Cream Cheese Roulade with Prawns,

Mulled Wine Poached Pear & Blue Cheese Dressing.

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Roast Stuffed Co. Antrim Turkey with Muscovado & Mustard Glazed Ham,

Chipolatas & Cranberry Sauce. Served with Duck Fat Roast Potatoes,

Creamy Mash, Buttered Brussel Sprouts, Winter Root Vegetable Mash.

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Assiette de Dessert:

Mini Meringue with Raspberry & Lemon Curd Cream,

Warm Christmas Pudding & Brandy Sauce,

Valrhona Chocolate & Fresh Cream Profiterole.

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Tea or Coffee, Artisan Chocolates & Mince Pies

5 Course Lunch £64.95 (Children Under 10 £19.95)

1.00pm Seating Time - Tables Now Available To Book