

# Christmas at The Rifle

**£30 for 2 Courses**

**£37 for 3 courses**

## STARTERS

Roasted Red Pepper and Sweet Potato Soup VG GF\*  
*sourdough*

Venison Terrine GF\*  
*chutney, seeded loaf*

Mushroom Crostini VG GF\*  
*sourdough, pickled shallot, chive*

Korean Pork Belly Bites  
*BBQ sauce, Asian salad, sesame*

Whipped Goats cheese GF\*  
*beetroot, croutons, watercress*

## MAINS

Roast Turkey with Sage & Onion Stuffing  
*pigs in blankets, roast potatoes, red wine jus, seasonal vegetables*

Winter Squash Gnocchi V  
*seasonal veg, brown butter and sage sauce, candied seeds*

Fillet of Cod GF  
*new potatoes, prawns, seasonal greens, bisque, gherkin, caper, dill*

Parsnip, Cranberry & Chestnut Nut Roast VG GF  
*roast potatoes, apple sauce, seasonal vegetables*

Venison Haunch GF  
*bubble and squeak, beetroot, carrot, seasonal veg, red wine jus*

## DESSERTS

Christmas Pudding GF\*  
*brandy sauce*

Chocolate Orange Pot VG\* GF  
*orange crisp, blood orange sorbet*

Spiced Apple Crumble Tart  
*custard*

Millionaires Cheesecake  
*salted caramel ice cream*

Affogato  
*espresso, vanilla ice cream and hazelnut liqueur*

Local Cheeseboard (£3 supplement)  
*a selection of 3 cheeses, crackers and chutney*

### Allergens

V	Vegetarian
VG	Vegan
GF	Gluten Free
GF*	Gluten Free option

**Booking Essential, please see over for details**

**Available Monday-Saturday from 29th November - 21st December**

# The Rifle Volunteer

## BOOKING FORM

**First Name**

**Surname**

**Booking Date**

**Time**

**Telephone**

**Email**

**Number in Party**

**Deposit Paid** £10 non-returnable deposit per person

Guest Name	Soup	Terrine	Crostini	Pork Belly	Goats Cheese		Turkey	Gnocchi	Cod	Nut Roast	Venison		Xmas Pud	Chocolate Pot	Crumble Tart	Cheesecake	Affogato	Cheese (+£3)

Please advise of any allergies or dietary requirements for your guests

**Please fill in your details and individual guest choices above  
We will email you to confirm the details of your booking on payment of deposit**