

RUTLAND ARMS HOTEL

NEW MARKET



Valentines Menu 2019

French Onion & Cognac Soup

Freshly Baked Mature Cheese Crouton (GFA, V)

Serrano Ham, Mango & Blue Cheese

Rocket Leaves, Crispy Croutons, Aged Balsamic Dressing

Local Hot Smoked Salmon

Avocado Salsa, Mascarpone, Caviar, Lemon & Dill Dressing (GF)

Pan Fried Sea Bass Fillet

Herb Mash Potato, Razor Clams, Tomato, Capers & Spring Onion, Fish Cream & Samphire (GF)

Roasted Cornfed Chicken & Wild Mushrooms

Boulangerie Potatoes, Baby Carrots & Leeks, Tarragon Sauce (GF)

Welsh Lamb Loin & Mint

Pea Risotto, Salsify Chips, Parsley, Feta Bon Bon's, Mint Jus

Heritage Beetroot & Butternut Squash Mille Feuille

Goats Cheese Crumble, Frosted Walnuts, Sage Crisps (V)

Roasted Rhubarb & Custard Fool

Ginger & Pecan Biscotti (N, V)

Crème Caramel & Berry Compote

Bay Cream, Honeycomb (V, GF)

Dark Chocolate Sphere

Marshmallow, Honeycomb, Chocolate Orange Ice Cream, Hot Chocolate Sauce (V, GF)

£38.50 per person *(includes a glass of Prosecco on arrival)*

Some dishes may contain nuts or traces of nut oils.

We cannot guarantee any of the wild game is totally free of lead shot.

All the dishes on the menu are inclusive of VAT. We try and use sustainable fish wherever possible.

(V) Vegetarian, (GF) Gluten Free, (N) Nuts, (A) Almonds, (S) Sesame, (P) Peanuts (GFA) Gluten Free Alternative

If you require further information on ingredients which may cause allergy or intolerance,

please speak to your server before ordering your meal.