



THE RAM

CHRISTMAS SNOWBALL PARTY MENU

Tickets include a 3 course meal, private table for your group and
DJ entertainment all evening

Please get in touch to book your table

STARTERS

Roasted butternut soup *
Crispy parsnips, smoked paprika oil, ciabatta (V)
(Vegan option also available VE)

Pan-fried scallops (GF)
Minted peas, tomato, crispy pancetta

Duck liver & port parfait *
Cranberry and sloe gin chutney, ciabatta

Goat's cheese & confit tomato tart
Red onion marmalade, port gel, watercress (V)

MAINS

Served with broccoli, sprouts with chestnuts, parsnips with spiced orange dressing, thyme-roasted carrots

Roasted turkey breast *
Beef-dripping roasted potatoes, chestnut & cranberry stuffing ball, Cumberland & red onion pig in blanket, gravy, bread
sauce, mini cranberry pie

Grilled sea bass fillets *
King prawns, spinach, saffron-infused baby potatoes, Champagne Thermidor sauce

Roasted rack of lamb*
Roasted red peppers, aubergine & shallots, red wine jus, beef-dripping roasted potatoes

Mushroom wellington
Buttered new potato, truffle cream (V)

Spiced charred cauliflower herb risotto
mushroom, veggie jus (VE)(GF)

DESSERTS

Christmas pudding
Vine fruits, brandy sauce (V)
Or with vegan soya custard (VE)

Chocolate ganache tart
Raspberries, coconut sauce (VE)

Brioche bread & butter pudding (V)
Apricot glaze, vanilla custard

British cheese board
Biscuits, grapes, red onion & rum-soaked baby fig chutney (V)

*All our food is prepared in a kitchen where cross contamination may occur and our menu descriptions do not include all ingredients. Full allergen information is available upon request. If you have a question, food allergy or intolerance, please let us know before placing your order. (V) = made with vegetarian ingredients, (VE) = made with vegan ingredients, (GF) = Gluten Free, * = Gluten Free option, however some of our preparation and cooking methods could affect this. If you require more information, please ask.*