

Rubino

KITCHEN

- September and October Menu
- November and December Menu
- December 'Party Wednesday' Menu
- Christmas Day Menu

September - October Menu

2 Courses - £30

3 Courses - £39

4 Courses - £48

5 Courses - £57

£9 per course there after

Cold Starters

Tabbouleh

Yogurt, Pistachio, Pomegranate

Pickled Mackerel

Beetroot and Chilli Salad

Chicken And Leek Terrine

Pear Chutney, Ciabatta

Hot Starters

Stuffed Tomato

Peppernata, Capers, Pesto, Pine Nuts

Baked Scallops (£7 Supplement)

Leek Gratin, Pomme Puree, Parmesan

Rabbit Agnolotti

Carrot, Radicchio, Hazelnuts

Meat Main Course

Braised Beef

Horseradish Risotto, Sauce Vierge

Breaded Pork Loin

Diane Sauce, Crushed Potatoes

Fish Main Course

Haddock

Fennel, Potato, Chorizo Cream, Dill

Sea Bass

Cauliflower Couscous, Caramelised Cauliflower

Vegetarian Main Course

Squash Risotto

Blue Cheese, Rocket, Candied Pecans

Bubble and Squeak Croquette

Poached Egg, Hollandaise

All starters can be served as mains

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Desserts

Crème Caramel

Rum Poached Oranges

Yogurt Pannacotta

Poached Pear, Feering Honey, Honeycomb

White Chocolate and Balsamic Fondant

Strawberry and Basil Sorbet

Lemon Tart

Blackberry Sorbet

Cheese

£12 Per Person

November - December Menu

2 Courses - £30

3 Courses - £39

4 Courses - £48

5 Courses - £57

£9 per course there after

Cold Starters

Chicory Salad

Poached Pear, Walnut, Stilton

Smoked Salmon

Vichyssoise, Chives

Game Terrine

Plum Chutney, Brioche

Hot Starters

Baked Gnocchi

Passata, Mozzarella

Cod Fish Fingers

Tartare Salad

Turkey Agnolotti

Cranberry, Burnt Onions

Meat Main Course

Beef Bourguignon

Bacon, Mushroom, Pomme Puree

Confit Duck Leg

Mushroom Risotto, Truffle Vinaigrette

Fish Main Course

Sea Bass

Sautéed Potato, Capers, Burnt Butter

Salmon

Squid, Chilli, Soy, Chick Pea, Bok Choi

Vegetarian Main Course

Squash Tortelli

Sage, Amoretti Biscuits, Taleggio

Tartiflette

Potato, Onion, Reblochon, Puff Pastry, Broccoli

Desserts

Baileys Cheesecake

Caramel, Gingerbread

Chocolate and Orange Choux Bun

Ferrero Rocher Ice Cream, Hazelnuts

Honey Parfait

Bee Pollen, Honeycomb

Spotted Dick

Custard, Rum Pineapple

Cheese

£12 Per Person

Party Wednesday Menu **December 4th, 11th and 18th**

£40 for 3 courses

To be pre ordered before arrival

Live Music and Table Magic

Cauliflower Soup, Blue Cheese, Hazelnuts

Salmon Gravlax, Potato Salad

Ham Hock and Chicken Terrine, Gherkin Ketchup, Toast

Turkey, Sausage, Pistachio and Apricot Stuffing, Sautéed Potato,
Gascon Sprouts

Bass, Boulangère Potato, Mulled Wine Onions

Chestnut Risotto, Squash, Truffle Vinaigrette

Christmas Pudding Crème Brûlée

Cinnamon Rice Pudding, Apple and Raisin Compote

Chocolate Brownie, Kirs Cherries, Vanilla Ice Cream

Christmas Day Menu

£100 per person

We will require a pre order and a 50% deposit to secure the table

Smoked Salmon, Prawn, Avocado

Fennel, Spring Onion

Ham Hock and Chicken Terrine

Pear Chutney, Brioche

Tomato and Pepper Soup

Basil Pesto

Turkey, Beef or Nut Roast

All served with Roast Potato, Yorkshire Pudding, Pickled Red Cabbage, Savoy Cabbage, Leek Gratin, Cauliflower Cheese, Pigs in Blankets, Gascon Sprouts

Seabass

Mulled Wine Onions, Boulangere Potatoes, Spout Tops

Chestnut Risotto

Squash Cubes, Truffle Vinaigrette

Christmas Pudding

Brandy Custard

Black Forest Trifle

Kirs Cherries

Crème Brûlée

Shortbread

Apple Crumble

Vanilla Ice Cream