

# ***Rubino***

## **KITCHEN**

### **October Menu**

### **November Menu**

### **December Tasting Menu and Set Menu**

### **Christmas Day Menu**

### **a La Carte**

#### **October**

**2 Courses - £30**

**3 Courses - £39**

**4 Courses - £48**

**5 Courses - £57**

**£9 per course there after**

### **Starters**

#### **Tabbouleh**

*Yogurt, Pistachio, Pomegranate*

#### **Pickled Mackerel**

*Beetroot and Chilli Salad*

#### **Smoked Duck Terrine**

*Pear Chutney, Ciabatta*

#### **Stuffed Tomato**

*Peppernata, Capers, Pesto, Pine Nuts*

### **Baked Scallops (£7 Supplement)**

*Leek Gratin, Pomme Puree, Parmesan*

### **Main Course**

#### **Braised Beef**

*Horseradish Risotto, Sauce Vierge*

#### **Breaded Chicken**

*Tolleshunt Major Mushroom Tagliatelle, Truffle*

#### **Haddock**

*Fennel, Potato, Chorizo Cream, Dill*

#### **Butternut Squash Risotto**

*Blue Cheese, Rocket, Candied Pecans*

## **Bubble and Squeak Croquette**

*Poached Egg, Hollandaise*

## **Dessert Menu**

### **Crème Caramel**

*Rum Poached Oranges*

### **Yoghurt Pannacotta**

*Poached Pear, Feering Honey ,Honeycomb*

### **Chocolate Orange Fondant**

*Vanilla Ice Cream*

### **Baked Vanilla Cheesecake**

*Blackberry Sorbet*

### **Cheese**

*£12 Per Person*

With our policy of sourcing the best ingredients to our menu, we have teamed up with the award winning Cheeseplate, Buntingford to provide our cheeses. Based in Hertfordshire, run by a Father and Daughter team, Toby & Hope personally select our monthly cheese board, reflecting the best English and continental cheese around. We hope you enjoy their choices.

## **November Menu**

### **Starters**

#### **Chicory Salad**

*Poached Pear, Walnut, Stilton*

#### **Smoked Salmon**

*Vichyssoise, Chives*

#### **Baked Gnocchi**

#### **Cod Fish Fingers**

*Passata, Mozzarella*

*Tartare Salad*

## **Turkey Agnolotti**

*Cranberry, Burnt Onions*

### **Main Course**

## **Beef Bourguignon**

*Mashed Potato*

## **Confit Duck Leg**

*Gascon Sprouts, Bacon*

## **Sea Bass**

*Sautéed Potato, Capers, Burnt Butter*

## **Squash Tortelli**

*Sage, Amoretti Biscuits, Taleggio*

## **Chestnut Risotto**

*Pine Nuts, Truffle*

### ***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*

# **December Set Menu**

## **December Lighter Menu**

### **3 Courses £29**

Ham and Chicken Terrine, Chutney, Toast

Lamb Croquette, Mint Mayonnaise

Salmon Ceviche, Fennel, Spring Onion, Crème Fraiche

Mussel Thermidor, Puff Pastry

Tolleshunt Major Mushrooms on Toast, Truffle Vinaigrette

Braxted Beetroot, Goats Cheese, Mixed Seeds

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Breaded Turkey, Gascon Sprouts

Pigs in Blankets Tagliatelle

Seabass, Romesco, Broccoli, Almonds

Deep Fried Fish Pie Mac and Cheese, Samphire

Squash Risotto, Blue Cheese, Rocket

Spiced Aubergine, Pomegranate, Pistachio, Flat Bread

### **New Potatoes £5**

### **Braxted Mixed Vegetables £5**

### **Mixed Leaf Salad £5**

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Cinnamon Rice Pudding, Apple and Raisin, Honeycomb

Sticky Toffee Pudding, Vanilla Ice Cream

Christmas Pudding Crème Brûlée, Shortbread

Clementine Posset

Sorbet and Ice Cream

Cheese, Chutney, Biscuits      (£2 Supplement on Set Lunch)

**All Starters can be served as Main Courses**

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## **December Tasting Menu**

### **6 Courses - £39**

**Wine Flight available with Tasting Menu - £31**

### **Chicory Salad**

*Poached Pear, Walnuts, Stilton*

### **Turkey Agnolotti**

*Cranberry, Burnt Onions*

### **Chestnut Risotto**

*Squash, Truffle*

### **Cod**

*Mulled Wine Onions, Pomme Anna*

### **Beef Bourguignon**

*Mash Potato, Bacon*

### **Baileys Cheesecake**

*Gingerbread Man*

## **Rubino Kitchen Christmas Day 2025**

Adult= £100, Child= £45

**Please Note: We will be taking a 50% deposit pp from guests upon booking. All guests will need to pay the full price of their meal before the day.**



### **To Start**

#### **Smoked Salmon, Prawn, Avocado**

*Fennel, Spring Onion*

#### **Ham Hock and Chicken Terrine**

*Pear Chutney, Brioche*

#### **Tomato and Pepper Soup**

*Basil Pesto*

### **The Main Event**

#### **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, Boulangère Potatoes, Spout Tops*

#### **Chestnut Risotto**

*Squash Cubes, Truffle Vinaigrette*

### **For Dessert**

#### **Christmas Pudding**

*Brandy Custard*

#### **Black Forest Trifle**

*Kirsch Cherries*

#### **Crème Brûlée**

*Shortbread*

#### **Apple Crumble**

*Vanilla Ice Cream*

### **To Finish**

#### **Selection Of Cheeses For The Table**

*Biscuits, Chutney & Accompaniments*