Rubino
KITCHEN

- **November Menu**
- **December Menu**
- **Christmas Day Menu**
- **New Years Eve Menu**

November a la Carte Menu

2 Courses - £26 **3 Courses - £35** **4 Courses - £44**

5 Courses - £53 **£9 per course there after**

Chicken Terrine, Apricot, Raisin

Lamb Croquette, Mint Hummus, Fried Capers, Yogurt

Tolleshunt Major Mushrooms on Toast, Truffle Vinaigrette

Gleneagles Pate, Pickled Cucumber, Brioche

Deep Fried Prawn Mac and Cheese, Sriracha Mayonnaise

Beetroot, Goats Cheese, Nuts, Seeds

Beef Bourguignon, Mash Potato

Chorizo and Garlic Chicken Kiev, Green Beans

Shell Fish Risotto, Celeriac, Samphire

Seabass, Romesco, Broccoli, Almonds

Swede and Bean Pie, Greens

Spiced Aubergine, Crème Fraiche, Pomegranate, Pistachio

Triple cooked Chips £5

Braxted Mixed Vegetables £5

Mixed Salad £5

Rice Pudding, Poached Plums, Honeycomb

Chocolate Crème Brûlée, Shortbread

Honey Parfait, Honeycomb, Bee Pollen

Sticky Toffee Pudding, Vanilla Ice Cream

Pear Tart Tatin, Cream

Sorbet and Ice Cream

2 Cheeses, Chutney, Biscuits (3 Cheeses +£5, 4 Cheeses +£8, 5 Cheeses +£11)

November Tasting Menu

6 Courses - £39

Wine Flight available with Tasting Menu - £39

Tabbouleh

Yogurt, Pistachio, Pomegranate

Smoked Salmon

Curried Parsnip Soup

Bubble and Squeak

Poached Egg, Hollandaise

Smoked Haddock

Fennel, Potato, Chorizo, Cream, Dill

Pork Belly

Black Pudding Croquette

Black Forest Gateaux

Kirsch Cherries

a La Carte

December 2026

2 Courses - £26 **3 Courses - £35** **4 Courses - £44**

5 Courses - £53 **£9 per course there after**

Chicken Terrine, Apricot, Raisin

Porchetta, Pickled Peach, Watercress, Chilli Oil

Tolleshunt Major Mushrooms on Toast, Truffle Vinaigrette

Mackerel Pate, Gherkin, Brioche

Deep Fried Prawn Mac and Cheese, Sriracha Mayonnaise

Beetroot, Goats Cheese, Nuts, Seeds

Breaded Turkey, Chorizo and Bean Stew

Lamb Bolognese, Tagliatelle

Salmon, New Potato, Green Bean, Pepper and Hazelnut Salsa

Seabass, Romesco, Broccoli, Almonds

Cauliflower Risotto, Bhajis, Caper and Raisin Dressing

Spiced Aubergine, Crème Fraiche, Pomegranate, Pistachio

Triple cooked Chips £5

Braxted Mixed Vegetables £5

Mixed Salad £5

Spiced Rice Pudding, Apple, Honeycomb

Christmas Pudding Crème Brûlée

Honey Parfait, Honeycomb, Bee Pollen

Crème Caramel, Rum Poached Oranges

Chocolate Orange Choux Bun

Sorbet and Ice Cream

2 Cheeses, Chutney, Biscuits (3 Cheeses +£5, 4 Cheeses +£8, 5 Cheeses +£11)

December Tasting Menu

6 Courses - £39

Wine Flight available with Tasting Menu - £39

Chicory Salad

Poached Pear, Stilton, Walnuts

Smoked Salmon

Curried Parsnip Soup

Squash Tortelli

Amoretti Biscuits, Sage, Tallegio

Cod

Mussel Tartare, Fish Finger

Beef Bourguignon

Pomme Puree, Green Beans

Black Forest Gateaux

Kirsch Cherries

Rubino Kitchen Christmas Day 2026

Adult - £125, Child - £45

Take Away, to be collected 24th December £55

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

NYE Taster Menu 2026

5 Courses - £65

Beetroot

Goat Cheese Marshmallows, Nuts and Seeds

Lobster and Prawn Ravioli

Tomato Beurre Blanc

Sea Bass

Sautéed Potato, Capers, Burnt Butter

Fillet Steak

Bourguignon, Pomme Puree, Green Beans

Trio of Desserts

Lemon Tart, Chocolate Fondant, Winter Fruit Meringue