

Rump & Wade Festive Menu

£20 2 courses • **£25** 3 courses

For parties of 2 -20 people, served from Midday until 3pm and 6pm until 9pm every day from 30th November to 24th December inclusive.

To book please call Rump & Wade direct on 01438 775888 or email on info@rumpandwade.co.uk

Private Dining is available in the Bouchier Suite for groups of 20-50 people with this menu, to book please contact the Events team on 01438 775859 or events@cromwellstevenage.co.uk

Starters

Sweet potato and butternut squash soup, toasted pumpkin seeds
(GF, DF, VG)

Smoked chicken and herb terrine, toasted focaccia, onion marmalade *(DF)*
(GF Option Available)

Smoked haddock, leek and cheddar fishcake, mustard aioli

Main Course

Oven roast turkey breast, pigs in blankets, sage and onion stuffing, thyme gravy *(DF)*
(GF Option Available)

Baked fillet of salmon with dill, mustard and crème fraiche crust
(DF, GF Option Available)

Wild mushroom, gruyere and chestnut tart, parsley dressing *(DF)*
(Vegan & GF Option Available)

all served with roast potatoes, glazed carrots and parsnips, brussel sprouts

Desserts

Christmas pudding with brandy and vanilla sauce

Chocolate and clementine torte, vanilla ice cream *(GF)*
(Vegan Option Available)

Limoncello torte, raspberry cream, meringue

Tea and coffee available after dinner

GF = Gluten Free DF = Dairy Free VG = Vegan

£10 deposit per person required.

Festive Afternoon Tea

Adult £17.50 for an additional £5pp include a glass of Prosecco

Children £8.00 under 12

Available Sunday – Friday excluding Christmas Eve, Christmas Day, Boxing Day and New Year's Eve. 2pm to 5pm, booking essential. £5.00 deposit required per person then full pre-payment required 10 days prior.

