

R Y E

&

S O D A

~ FESTIVE MENU ~

**STARTER**

Gin-Cured Scottish Salmon – Horseradish Puree – Red Chard & Rocket – Lemon – Crostini

Ham Hock Terrine – Pickled Vegetables – Toasted Soda Bread  
Scotch Broth – Toasted Soda Bread (vg)

**MAIN COURSE**

Pan-fried North Sea Cod – Pumpkin & Chorizo Casserole – Beetroot Mash – Baby Vegetables

Roulade of Turkey – Apple, Chives & Smoked Bacon Stuffing – Fondant Potato – Duo of Apple – Seasonal Veg

Winter Squash Wellington – Dauphinoise Potato – White Wine Sauce – Seasonal Greens (v)

**DESSERT**

Deconstructed Eton Mess

Coconut Panna Cotta – Trio of Pineapple (vg)

Chocolate Fondant – Orange Sorbet – Orange Gel

**CHEESE COURSE**

(\*£5 supplement applies):

Trio of Cheese – Chutney – Oaties – Grapes  
+ 50ml Port

Tea & Coffee – Mini Brownie (vg)

(\*£3 supplement applies)

Lunch | 3 Courses | £25

Dinner | 3 Course | £29

R Y E

&

S O D A

T E R M S & C O N D I T I O N S

C H R I S T M A S 2 0 1 8

1. The prices are £25 per person for Lunch and £29 per person for Dinner, inclusive of VAT. Please order preferences in advance.
2. There is an advance deposit of £20 per head (non-refundable and non-transferable) required to secure any date. All deposits must be paid in full within 14 days from booking or by the 31st October 2017, whichever is sooner. Deposits for any bookings made after this date must be paid immediately. All deposits are non-refundable and final numbers must be given 72 hours in advance. If 72 hours notice is not given, the full meal price will be charged for all who fail to show. We reserve the right to re-book all tables/dates that deposits have not been received for prior to 1st November 2017.
3. For Christmas Menu bookings, we apply a discretionary 10% service charge for reservations of 8 or more. This is split equally among our front of house and kitchen teams.
4. The sittings run from 12.30pm-3.30pm & 4pm-7pm. If you wish to stay on with us for drink afterwards, please check in advance as we may have other reservations for the same day. If you would like flexibility with your sitting times, we will endeavour to work around your schedule wherever practical.
5. We have a variety of booths and tables, including a high poseur table with high chairs. Depending on the size of your group, we may utilise all these tables for your meal. Our maximum seating capacity is 50 and our largest table seats a party of 10 - 12 guests for food and 12 for drinks.
6. We can offer exclusive use of the venue although there is a minimum group size (25+ for The Tippling House / 35+ for Rye & Soda / 50+ for Bos'n). Exclusive hire is not available on Saturdays. For smaller groups, we may have other bookings dining also. If you wish to stay longer, please request this in advance. As we may have evening bookings in the restaurant, there is a chance we may not be able to accommodate an extended stay.
7. All parties must be vacated from the restaurant at the end of the agreed sitting time, unless approved in advance.
8. Please inform us in advance if any guests have specific dietary requirements or allergies. Due to the nature of our preparation and kitchen layout, we cannot guarantee that there is no risk of cross-contamination. Guests concerned with food allergies should be aware of this risk. We will not assume any liability for adverse reactions to foods consumed, or items one may come in contact with while eating at our establishment.
9. Menu is correct at time of printing but may be subject to change.
10. All guests must be 18\* years and over. (\*applicable to The Tippling House only)