

PUB · RESTAURANT · HOTEL

THE MARQUESS OF EXETER

LYDDINGTON · RUTLAND

Christmas Eve Menu

STARTERS

Parma Ham with Melon

Delicately sliced Parma ham accompanied by a melon fan, garnished with raspberry coulis and microgreens. (GF)

Seafood Terrine

Crab, prawn, and salmon Black caviar, orange segment, and herb vinaigrette (GF)

Chicken and Asparagus Pate

Served with figs, caramelized onion chutney, assorted greens, and herb garlic toast.

NAWABI Jheenga

King prawns marinated in traditional Indian spices and prepared in a tandoor oven. (GF)

Lahori Chicken Tikka

Young chicken breast chunks marinated in yogurt and spices & cooked in a Tandoor. (GF)

Tandoori Soya Chap

Minced soya marinated in a blend of ginger, garlic, coriander roots, and traditional Indian spices, cooked in a tandoor. (V)

Kale and Brazil Nut Soup

served with mini classic bread rolls

MAIN COURSES

Marinated Red Snapper

Served atop a bed of edamame beans and new potatoes, complemented by roasted fennel in a champagne sauce (GF).

Roasted Turkey

Sliced roast turkey marinated and served with Brussels sprouts, sage & onion balls, baby carrots, parsnips, and gravy (GF).

Quinoa and mixed vegetable parcel

with bell pepper, onion, and courgettes in puff pastry, served with roast potatoes, broccoli, carrots, and a tomato-mushroom sauce.

Nalli Nihari

Marinated and slow cooked lamb shank in roasted blend of spices and nihari curry served with basmati pulao rice (GF)

Andhra Chicken

Curry consists of marinated chicken pieces prepared in the traditional Andhra style, featuring curry leaves, mustard seeds, and green chilies, served with basmati pulao rice (GF).

DUM Prawn Biryani

Prawns cooked with Onion and aromatic spices, sealed with pastry top and Cooked in dum style

DESSERTS

Christmas Pudding

Served with brandy sauce and vanilla ice cream

Citrus Tart

Served with fresh fruit and vanilla ice cream

Kulfi Trio

Mango, chocolate and pistachio layered Indian traditional ice cream

Gulab Jamun

Warm milk-based dumplings flavored with cardamom and saffron, typically served with vanilla ice cream.

Join us for the Christmas celebration with a delectable menu offering 2 courses at £27.95 per person and 3 courses at £34.95 per person. Pre-booking is essential. Kindly contact us at 01572 822477 to secure your reservation.

PLEASE ADVISE A MEMBER OF THE TEAM IF YOU HAVE ANY ALLERGIES WE MAY NEED TO AWARE OF. PLEASE NOTE THAT OUR MENU IS PREPARED USING MANY INGREDIENTS INCLUDING ALLERGENS, WHILST EVERY CARE IS TAKEN WE CANNOT COMPLETELY ELIMINATE THE RISK OF ALLERGEN TRANSFER.