



# IT'S CHRISTMAAAS!

FROM 28<sup>TH</sup> NOVEMBER UNTIL 23<sup>RD</sup> DECEMBER

We've lined up a cracking Christmas menu made with the finest ingredients. Choose from Christmas classics and alternative treats.

## LUNCH TIME

[ 12pm - 3.30pm ]  
£20 for two courses  
£25 for three courses

## EVENING TIME

[ 5pm - 9pm ]  
£22 for two course  
£27 for three courses

Includes glass of Prosecco, mince pies and coffee.

## STARTERS

### SOUP

Celeriac, Hazelnut  
& Truffle Oil with  
Crusty Bread

### SALMON

Beetroot & Vodka  
Cured Salmon Blinis  
with Crème Fraiche

### TARTLET

Spinach, Red Onion &  
Feta Tartlet with mixed  
leaves & Herb Oil

### ANTIPASTI

Fig & Prosciutto  
Antipasti with Basil Oil  
(£2 extra)

## MAINS

### TURKEY

Roasted Turkey with  
all the trimmings

### SALMON

Pan Fried Salmon Fillet  
served with Asparagus,  
Lemon, Potatoes,  
Mustard & Caper Butter

### STROGANOFF

Mushroom Stroganoff with  
Wild Rice & Parsley Crumb

### BEEF

Red Wine Braised  
Blade of Beef with  
all the trimmings

## DESSERTS

### CLASSIC TRIFLE

Sponge, Jelly, Custard  
and Cream. Marvellous!

### TRADITIONAL CHRISTMAS PUDDING

Traditional Christmas  
pudding with Brandy Sauce

### APPLE CRUMBLE

With Vanilla Custard

### CHEESE & BISCUITS

£2 extra

Email [reservations@therebelchicken.co.uk](mailto:reservations@therebelchicken.co.uk) or call 0121 554 0177

 **CHRISTMAS MENU** 