

CHILDREN

If your guest is a child, please write the word 'child' next to their name.

DIETARY REQUIREMENTS?

If you or any of the guests in your party are vegan, gluten free or have any other dietary requirement, please contact us and we will do our utmost to accommodate your needs.

CHRISTMAS MENU ORDER FORM

	STARTER	Pork		Salmon	Soup	MAIN	Turkey	Beef	Bass	Strudel	DESSERT	Belgian Choc	Christmas Pud	Brownie	Trifle
Example: St. NICOLAS			/					/						/	
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TO BOOK OUR XMAS LUNCH OR EVENING MENU

PLEASE ASK A MEMBER OF STAFF
MULTIPLE SITTINGS AVAILABLE



WE TRIDE OURS LVES ON OUR FOOD, MADE WITH THE FINEST LOCALLY SOURCED INGREDIENTS

TERMS & CONDITIONS

PAYMENTS

A deposit of £10 per person is required when making your booking. Deposits are refundable 30 days before your booking date, after this time they will be non-refundable.

If your numbers are less on the day, we regret that the deposits paid for any party member/s that don't attend will not be refundable.

Cheques should be made payable to: CJ and EJ Limited

PRE-ORDERS

All pre-booked groups for our standard Christmas menu are required to complete a food pre-order form which must be received along with the final numbers for your group no later than 14 days before the date of the party.

You are very welcome to pre-order wines or drinks - please ask us for an up to date wine list and place your order at the same time as your food pre-order.

GENERA

We do provide an allergen list and will do our best to accommodate dietary requirements with advance notice. We cannot always provide exact specific alternatives to all menu items, but we will adapt dishes where we can, please ask any party members with dietary needs to contact us and we can advise them. Please note we cannot guarantee a 100% nut free environment. We reserve the right to amend the advertised menus without notice.

KITCHEN OPENING HOURS

USUAL HOURS UP TO AND INCLUDING THE 23RD DECEMBER

24th December 12.00pm - 9.00pm

25th December* CLOSED

26th December (Boxing Day)

12pm - 5pm (Restaurant) & 12pm - 9pm (Sports Bar)

USUAL TRADING HOURS BETWEEN CHRISTMAS AND NEW YEAR

31st December 12pm - 9.00pm Live Music from 9pm

1st January normal opening hours

www.therakeandriddle.com



AVAILABLE FROM

22nd November - 20th December





CHRISTMAS MENU

3 Courses Lunch £21.95
3 Courses Evening £23.95

**** LET'S START ****

Hog roast pork, sage & onion rillettes

Smoked applewood & pear chutney soufflé

Roast salmon, gin & tonic parfait

Celeriac, hazelnut & truffle soup (v)

**** THE MAIN EVENT ****

Turkey breast stuffed with pork, sage & onion sausage meat & cranberries wrapped in bacon with traditional turkey gravy

Roast silverside of Gower beef served with homemade Yorkshire pudding

Pan fried bass fillets with a plum, honey & star anise glaze

Wild mushroom, spinach & brie strudel with balsamic onion gravy (v)

All above served with Roast Patatoes Honey Roast Parsnips and a selection of Seasonal Vegetables

**** TO CONCLUDE ****

Belgian chocolate & Black Forest mountain

Traditional Christmas Pudding
With brandy sauce

Peanut butter brownie with homemade blackcurrant sorbet

Winter berry trifle with a meringue topping



2 Courses £13.95 3 Courses £16.95

**** LET'S START ****

Chicken liver pâté

Soup of the Day (V)

Boozy crayfish & prawn cocktail

**** THE MAIN EVENT ****

Turkey breast stuffed with pork, sage & onion sausage meat with cranberries wrapped in bacon and traditional turkey gravy

Roast silverside of Gower beef served with homemade Yorkshire pudding

Pan fried bass fillets with a plum, honey and star anise glaze

Glamorgan Sausages with onion gravy (v)

All above served with Roast Potatoes, Honey Roast Parsnips and a selection of Seasonal Vegetables

**** TO CONCLUDE ****

Belgian chocolate & Black Forest mountain

Traditional Christmas pudding with brandy sauce

Homemade Gower Gelato Sundae

HEW YEARS EVE GALA DINNER

5 Courses £39.00

Goat's cheese mousse with pickled beetroot, watercress & crostini

Charcuterie Plate

Ham hock terrine with pineapple salsa and rocket

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Spiced parsnip soup (V)

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Prosecco sorbet

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Root vegetable strudel with Brie, broccoli, garlic mash & red wine jus (v)

Duo of Lamb; Rump (pink), lamb confit, lamb jus and tenderstem brocolli

Roasted hake with Noilly Prat beure blanc, wilted greens & braised leeks

All served with roasted seasonal vegetables & roasted new potatoes

Rake & Riddle trio of desserts:

White chocolate pannacotta

Raspberry & pistachio frangipane

Rich chocolate tart with raspberry coulis, dehydrated raspberry & biscuit crumb

OR Cheese & biscuits to share

Tea or coffee