



The Rubbing House

Boxing Day Lunch

Menu

Served between 12 – 5

2 Courses £26.95

3 Courses £32.95

To make a booking, please call the Rubbing House on 01372 745050

A DEPOSIT OF £10.00 PER PERSON WILL BE REQUIRED ON BOOKING. All deposits are non-refundable if cancellation is made less than 2 weeks before event. All prices include VAT. All items listed are subject to availability. Weights shown are approximate and prior to cooking. Food items may contain small bones.

Boxing Day Lunch Menu 2020

Chef's Homemade Cauliflower and Parsnip Soup
Served with Parmesan Croutons

Fresh Creamy Stilton Mushrooms
Pan fried with Garlic and Thyme and served over toasted bread

Chicken Liver Parfait
Served with homemade Red Onion and Balsamic Relish and crusty bread

Classic Prawn Cocktail
On a bed of Mixed Leaves and topped with Seafood Sauce

Fried Halloumi
Served with Sweet Chilli Sauce

Baked Camembert
Served with homemade Red Onion and Balsamic Relish and toasted bread



Roast Norfolk Turkey Crown

With Stuffing, Cranberry Sauce, Bacon Wrapped Chipolata, homemade Roast Potatoes, Seasonal Vegetables and Gravy

Rump Steak,
A minimum of 28 day aged and hand cut to approximately 250g. Char grilled to your liking and served with Chips, Peas, Tomato and Mushroom

Fillet of Sea Bass with Prawn and White Wine Sauce
Served with New Potatoes and Seasonal Vegetables

King Prawn, Mango and Avocado
Served over Mixed Leaves and topped with Sweet Chilli and Mango Sauce. Served with Garlic Bread

Homemade Moussaka
Served with Chips and Salad topped with Feta and Black Olives

Gourmet Steak Burger
With Monterey Jack, Relish, Tomato, Gherkin and Lettuce, in a Brioche Bun, with Chips

Homemade Steak, Mushroom and Guinness Pie
Topped with Puff Pastry and served with Chips and Peas

Minted Lamb Shank
On a bed of Creamy Mashed Potato, and served with Carrots and Peas

Chicken Breast stuffed with Creamy Leeks and wrapped in Bacon
Topped with creamy White Wine Sauce and served with Mashed Potatoes and Seasonal Vegetables

Lentil Cottage Pie (Vegan).
Served with Seasonal Vegetables

Roasted Vegetable Lasagne (Vegetarian). 
Served with Mixed Salad and Garlic Bread



Traditional Christmas Pudding
Served with Creamy Brandy Sauce

Fruit Pavlova with Raspberry Compote

New York Style Vanilla Cheesecake with Raspberry Compote

Belgian Waffle, with Vanilla Ice Cream and Chocolate Sauce

Chocolate Brownie with Vanilla Ice Cream and Chocolate Sauce

Apple Pie with Custard or Ice Cream



Coffee and Homemade Mince Pie