

THE RUBBING HOUSE

CHRISTMAS DAY MENU 2026

£110.00 per adult | £54.95 per child

ON ARRIVAL

Classic Bruschetta

STARTERS

Butternut Squash Soup with pumpkin seeds and chilli oil

Smoked Salmon, capers, cucumber ribbons, red onion, lemon

Seafood Gratin, Queen scallops, cod, salmon and tiger prawns in white wine sauce, gratinated with panko breadcrumbs and mature Cheddar cheese

Wild Boar Liver, Plum and Cognac Pate, topped with black pepper glaze, served with cranberry sauce and toasted artisan bread

Thai Beef with sweet chilli sauce

MAINS

Hand carved Roast Norfolk Turkey Crown, chestnut and pork stuffing, pig in blanket, roast potatoes, Yorkshire pudding, cranberry sauce, gravy

Fillet Steak topped with pan fried king prawn and served with gratin potatoes, swede and carrot puree and beef dripping red wine sauce

Pan Roasted Halibut, brown shrimp, lemon, caper butter, baby potatoes

Rack of Lamb, gratin potatoes, minted red wine jus

VE Butternut Squash and Lentil Wellington

All served with sautéed Brussel sprouts, roasted parsnips and carrots

DESSERTS

Traditional Christmas Pudding, brandy sauce

Cointreau Crème Brûlée, shortbread biscuits

Chocolate Torte with shimmering profiterole chocolate sauce, cream

British Cheese Platter with grapes and red onion relish

CHRISTMAS DAY KIDS MENU 2026

£54.95

STARTERS

Garlic Bread with tomato dip

Butternut Squash Soup with rustic bread and butter

Calamari with tartare sauce and lemon wedge

MAINS

Hand carved Roast Norfolk Turkey Crown with all the trimmings

4oz Fillet Steak with gratin potatoes, swede and carrot puree and red wine sauce

Fish and Chips with tartare sauce and mushy peas

Macaroni Cheese with garlic bread

DESSERTS

Christmas Pudding with custard or ice cream

Chocolate Brownie Sundae with whipped cream and chocolate flake

Mixed Fruits with Raspberry Sorbet and raspberry compote

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.
Allergy Advice: all our food is freshly prepared in a kitchen where nuts, gluten and other allergens are present, and our menu descriptions do not include all ingredients. If you have an allergy, please let us know before ordering.

To make a reservation please call 01372 745050 and speak to Jenny.

We require a £50.00 deposit per person and all payments are non-refundable if cancellation is made after 1st December.

10% GRATUITY WILL BE ADDED TO ALL BILLS.