



RIDLEY HALL

Dining and Events

Winter menu at Ridley Hall 2026

£65 per person

- To start -

Norfolk Crab: "Cappuccino & a pastry"

Crab meat & mussels, shellfish velouté, parmesan & truffle. Tomato brioche

Beetroot, blackberry & goat cheese salad (V)

Fermented beetroot, pickled blackberry, toasted walnuts & lemon oil

Chicken pakora, parsnip & purslane

Confit chicken wing, pickled vegetables, curried chicken cream, sea herbs and celery

Leeks & potatoes (Vegan)

Poached leek terrine, leek ash & maple butter, smoked potato soup & crisps

Pâté en croûte

Pork & game pate in crisp pastry, damson jam, sweet and sour pickles

- To follow -

Truffle ricotta, wild mushrooms, salsify, fresh pasta (V)

Truffle ricotta tortellini, sauteed mushrooms, glazed salsify, salsa verdé

Butternut squash, cepes, bbq hispi (Vegan)

Grilled & roasted squash, mushroom ketchup, toasted pumpkin seeds & tarragon oil

Pollock, celeriac, apple

Butter poached supreme, potato & apple terrine, celeriac puree & chicken sauce

Ridley duck a l'orange

Roasted duck breast, braised duck leg, chicory & sticky orange sauce

Venison loin, smoked bacon, cauliflower cheese, pickled pear

Roasted venison loin, port, juniper & caper sauce, braised red cabbage

- To finish -

The Apple harvest: a beautiful assiette of mini apple desserts (V)

Dark chocolate & coffee Sacher torte, passionfruit crémeux (V)

Rum baba, Seville orange marmalade gelato, tarragon syrup (V)

Espresso crème caramel, pistachio biscuit (Vegan)

Extra cheese course £14.00 per person

Selection of British artisanal cheeses, chutney, crackers & bread

Fairtrade Brazilian filter coffee or English breakfast tea