

RIBEYE

STEAKHOUSE

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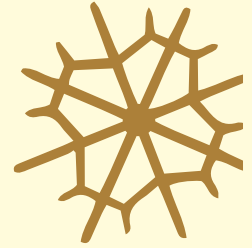
Christmas
Menu
2021



£40 Per Head

Make your choice from our set menu





Appetizer

BBQ or Spicy Beef Ribs

Marinated for 24 hours in our own spice mix and then slow cooked for 8 hours

Oven Baked Sriracha Chicken Wings

Sprinkled with toasted sesame seeds and garnished with spring onion,
served with our own home made sriracha sauce



Main Course

Oven Baked Chicken Supreme

Chicken breast with herbs, served in a saffron creamy sauce garnished with wild mushrooms

10oz Ribeye Angus Steak

35 days dry aged in Himalayan pink salt Aberdeen Angus served with peppercorn sauce
and a choice of brussel sprouts and chestnuts cooked in butter or chips



Dessert

Fruits of the Forest Crème Brulee

Ribeye's Apple Crumble

A thin layer of soft pastry spread with a homemade black cherry marmalade,
topped with apple and crumble garnished with a wild mixed berry sauce



Mocktail

Manchester Bee

Sweet Ribeye Red

Mulled Wine (Alcohol Free)

