

Christmas Day

A Glass of Prosecco on Arrival

STARTERS

Jerusalem Artichoke and Butter Bean Soup with Roasted Shallots and Truffle Oil

Crispy Duck and Foie Gras Bon Bons, Beetroot and Orange Jam

Potted Salmon and Crab with Fresh Horseradish and Caviar

Warm Salad of Crispy Pork Belly, Black Pudding Puree, Caramelised Apples

MAIN COURSES

Traditional Roast Free Range Turkey with all the Trimmings

Fillet of Wild Halibut with a Lobster Thermidor and Cockle Risotto

Herb Crusted Loin of Venison with Bubble and Squeak, Grilled Liver and Bacon Roasted Parsnips

Roast Aubergine, Sweet Potato and Girolle Mushroom Moussaka with Confit Tomatoes

DESSERTS

Traditional Christmas Pudding with a Chestnut and Blackberry Parfait

Dark Chocolate and Caramel Tart, Vanilla Mascarpone, with Honeycomb

Pineapple and Ginger Cheesecake, Rum and Raisin Ice-Cream

Local Cheeses served in the Traditional Way

Coffee & Warm Mince Pies



£69.95 per person

Half portions at half price available for children

Please call us on 01235 850403 to book your Christmas meal

www.theredlionpubandkitchen.co.uk