

Christmas Day

Champagne Cocktails on Arrival

STARTERS

Roasted Pumpkin and Coconut Soup with Maple Glazed Pancetta
Pressed Confit Duck and Foie Gras Terrine with Baby Shallots and Pickled Chestnuts
Baked Goats Cheese, Beetroot Jam, Pea Shoots and a Chilli Peanut Crunch
Scallop Ceviche with Potted Shrimps, Avocado and Horseradish Jel

MAIN COURSES

Cider and Honey Roast Free Range Turkey with all the Trimmings
Wild Seabass, Tempura Prawns, Parsley and Caper Jus
Roast Fillet of Beef, Braised Beef Cheeks, Butternut Puree and Truffle Oil
Squash and Blue Cheese Wellington with Parsnip Cream and Porcini Gravy

DESSERTS

Traditional Christmas Pudding with a Cranberry and Chestnut Eton Mess
Classic Tiramisu with Chocolate and Baileys Brandy Snap
Glazed Lemon Tart with Raspberry Compote and Sorbet
Local Cheeses served in the Traditional Way

Coffee & Warm Mince Pies



£85 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