

Christmas Day

Champagne Cocktails on Arrival

STARTERS

Roasted Plum, Tomato and Courgette Soup with Burrata and Garlic Crumb
Treacle Cured Sea Trout with Pickled Cucumber and Crab Thermidor Salad
Trio of English Goats Cheese, Beetroot and Chilli Puree, Caramelised Walnuts
Warm Salad of Wood Pigeon and Crispy Pork Belly with a Pumpkin and Ginger Jam

MAIN COURSES

Cider and Maple Glazed Free Range Turkey with all the Trimmings
Wild Halibut, Steamed Thai Lobster and Fennel Broth
Classic Fillet of Beef Rossini
Wild Mushroom and Artichoke Polenta Cake with Chilli Bean Fricassee

DESSERTS

Traditional Christmas Pudding with Brandy Sauce
Dark Chocolate and Chestnut Delice with a Raspberry Ripple and Honeycomb Ice-Cream
Mulled Wine, Spiced Poach Pear with Shortbread and Vanilla Seed Mascarpone
Local Cheeses served with Crackers and Spiced Fruit Bread

Coffee & Warm Mince Pies



£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