

December Festive and Party Menu

STARTERS

Spiced Roasted Aubergine and Tomato Soup
Potted Duck and Foie Gras with Apple and Quince Chutney
Goats Cheese Bruschetta, Beetroot Jam, Chilli Peanut Crunch
Treacle Cured Salmon with a Cucumber and Caviar Cream

MAIN COURSES

Traditional Honey Roast Turkey with all the Trimmings
Maple Roasted Rump of Lamb, Butternut Puree, Mint Oil
Fillet of Cod, Caper, Parsley Root and Potted Shrimps
Roasted Chestnut and Wild Mushroom Gnocchi with a Creamed Herb Pesto Dressing

DESSERTS

Traditional Christmas Pudding with Brandy Sauce
Mulled Wine, Poached Pear with a Dark Chocolate and Hazelnut Mousse
Vanilla Seed Crème Brulee with Granola Biscuit
Local Cheeses served in the Traditional Way

Coffee & Warm Mince Pies - £3.50



2 courses £21.95 per person

3 courses £26.95 per person

Half portions at half price available for children

Please call us on 01235 850403 to make a reservation

www.theredlionpubandkitchen.co.uk