

December Festive and Party Menu

STARTERS

Roasted Aubergine and Plum Tomato Soup with Garlic Crumb
Baked Goats Cheese, Beetroot Jam, Pea Shoot Salad and Chilli Peanut Crunch
Treacle Cured Salmon with Brown Shrimps and Horseradish Remoulade
Chicken Liver and Foie Gras Parfait, Grilled Homemade Bread with Balsamic Onions

MAIN COURSES

Traditional Maple and Thyme Roast Turkey with all the Trimmings
Fillets of Bream with Black Tiger Prawns and Caviar Butter
Pan Seared Sirloin Steak with Devilled Beef Cheeks
Cauliflower Cheese and Wild Mushroom Risotto with Toasted Chestnuts

DESSERTS

Traditional Christmas Pudding with Brandy Sauce
Lemon and Cranberry Posset with Coconut Meringue
Dark Chocolate and Caramalised Orange Cheesecake with Mascarpone and Honeycomb
Local Cheeses served in the Traditional Way

Coffee & Warm Mince Pies - £3.50



2 courses £22.95 per person

3 courses £28.95 per person

Half portions at half price available for children

Please call us on 01235 850403 to make a reservation

www.theredlionpubandkitchen.co.uk