

~ FESTIVE MENU ~

~ STARTERS ~

*Jug of Soup, Homemade Bread
Chicken and Duck Liver Parfait, Cranberry and Apple Chutney
Potted Crab and Shrimp, Smoked Paprika and Salted Caper Butter
Spicy Goats Cheese Bon Bons, Pickled Radish, Caramelised Walnuts, Beetroot and Chilli Jam*

~ MAINS ~

*Breast of Pheasant, Curried Butternut Squash Puree, Roasted Chestnuts, Bacon and Wild Mushrooms
Pan Fried Sea Bream with a Crab Thermidor and Spinach Risotto
Thai Vegetable and Chickpea Curry with Garlic and Coriander Rice
Steak, Kidney and Ox Cheek Pudding, Colcannon Potatoes, Red Wine and Truffle Gravy*

~ DESSERTS ~

*Traditional Christmas Pudding with Brandy Custard and a Spiced Apricot Compote
Vanilla Seed Crème Brulee, Shortbread
Dark Chocolate Brownie, Chocolate Custard, Mascarpone Cream and Honeycomb
Local Cheeses*

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*Coffee and Warm Mince Pies £3.50*



*2 courses £19.95  
3 courses £24.95*

*Please call us on 01235 850403 to make a reservation  
[www.theredlionpubandkitchen.co.uk](http://www.theredlionpubandkitchen.co.uk)*

*Allergen information is available for all dishes. Please ask a member of our team for specific details before ordering*

