



# Christmas Day Menu

£79

## Lobster & Prawn Pancake

Carrot emulsion, topped with pea shoots

## Heritage Goats Curd Salad V

Pickled beetroot, heritage tomatoes & quails egg, cabernet sauvignon dressing

## Seafood Cocktail

Crab prawn & crayfish with avocado, rich seafood sauce & rustic bread

## Homemade Chicken Liver Brandy & Herb Pâté

Artisan bread, fig and date chutney

## Pea Soup

Topped with ham hock & wholegrain mustard crouton

## Roast Turkey

With all the trimmings

## Fillet Of Beef

Caramelised shallot, pancetta, fondant potato, baby vegetables. Red wine butter sauce.

## Roasted Duck Two Ways

Confit duck leg, roasted breast, juniper red cabbage, caramelised shallot  
redcurrant spiced orange jus

## Roast Halibut

Seaweed & orange butter, served with new potatoes and baby vegetables

## Homemade Nut Roast (V)

With all the trimmings & vegetarian gravy

## Christmas Pudding

With brandy sauce

## Spiced Poached Pear

Plum & cinnamon ice cream, panettone pieces, chocolate Florentine

## Speciality Cheese Board

Selection of cheeses, biscuits & chutney

## Gin & Elderflower Jelly

Lemon sorbet with raspberry foam

## Honeycomb Chocolate Truffle Cheesecake Double Cream

Tea & Coffee

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NAME	Goats Curd (v)	Cocktail	Pâté	Pea Soup	Turkey	Beef	Duck	Halibut	Nut Roast (v)	Christmas Pud	Poached Pear	Jelly	Cheesecake	Cheese & Biscs

Special Requirements:

Lead Name \_\_\_\_\_  
Company Name \_\_\_\_\_  
Date Of Booking \_\_\_\_\_ Time Of Booking \_\_\_\_\_  
Party Size \_\_\_\_\_  
Contact Number \_\_\_\_\_  
Email Address \_\_\_\_\_  
Deposit Amount Paid \_\_\_\_\_ Date Paid \_\_\_\_\_

Menu choices & final balance to be received by 13th November  
All menus are subject to availability & may contain traces of nuts. A 10% service charge will be added to all bills.  
All deposits are on returnable. Please see website for full terms & conditions.

RED LION