



CHRISTMAS DAY MENU

TWO SITTINGS: 12-12.30/3.45-4.30

£120 PER PERSON

(CHILDREN 12 OR UNDER £65)



A GLASS OF BUCKS FIZZ ON ARRIVAL

FOR THE TABLE

Celeriac and potato croquettes with wholegrain mustard aioli dip (v)

STARTERS

Pan-fried scallops, cauliflower purée, Red Lion Farm Shop crispy black pudding, micro herb salad and truffle oil

Celeriac, apple and chestnut soup with croutons (v)(gfo)

Red Lion ham-hock, cornichons and wholegrain mustard terrine, piccalilli, toasted crostini (gfo)

Beetroot cured gravlax, with dill and tarragon, fresh horseradish crème fraîche, pumpernickel (gfo)

MAINS

Roast free-range bronze turkey crown, from the Red Lion Farm Shop, served with pigs in blankets, sage and onion stuffing, roast potatoes, honey glazed roasted root vegetables, festive red cabbage, cauliflower and broccoli cheese, brussel sprouts, chestnuts and pancetta with turkey jus

Chargrilled fillet of beef, dauphinoise potatoes, honey glazed roasted carrots, tenderstem broccoli, with a mushroom and peppercorn jus (gf)

Chestnut mushroom, brie and butternut squash wellington with roasted beetroot and potatoes with a herb dressing (v)

Pan-seared monkfish with mediterranean vegetables, mixed bean and 'Virgin Mary' slow-roasted pomodoro tomato cassoulet with crispy kale and straw potatoes (gf)

DESSERTS

Brandy-soaked Christmas pudding with brandy sauce

Honey and pistachio crème brûlée, orange shortbread biscuit (gfo)

Black forest trifle with boozy cherries

Rich triple chocolate brownie, mulled wine and cherry compote, white chocolate ice cream

Trio of ice cream (gf)

TO FINISH

Cheeseboard – Isle of Mull Hebridean Blue, Isle of Mull Traditional Farmhouse and French brie served with Real Old Ale Chutney, grapes and a selection of crackers (gfo)

Tea or coffee and mini mince pies



If you have a food allergy or special dietary requirement, please inform a member of staff before you place your order as our ingredients and recipes can change. Our food is produced in a kitchen where allergens are handled and therefore we cannot guarantee any item is allergen free.

Vegetarian (v), Gluten free (gf), Gluten free option available (gfo)



We will require a deposit of £30pp to secure the booking. Pre-orders to be completed for this menu by 6th December.