



YE OLDE  
RED LION  
SINCE 1665

# Christmas Menu

29<sup>TH</sup> NOV – 31<sup>ST</sup> DEC (EXC 25<sup>TH</sup> & 26<sup>TH</sup> DEC)

## To Start

v <b>Homemade Butternut Squash and Rosemary Soup</b>	<b>5.25</b>
Toasted Chestnuts, Warm Crusty Bread	
<b>Chicken Liver and Sloe Gin Parfait</b>	<b>6.25</b>
Winter Fruit Chutney, Toasted Sourdough	
<b>Pan Fried Local Pigeon Breast</b>	<b>6.95</b>
Blueberry Compote, Caramelised Walnut Salad	
v <b>Creamy Garlic Sautéed Mushrooms</b>	<b>5.95</b>
Toasted Ciabatta	
<b>Carpaccio of Smoked Salmon</b>	<b>6.95</b>
Beetroot and Orange, Horseradish Cream	
v <b>Warm Goats Cheese</b>	<b>6.75</b>
Pear and Candied Pecan Salad	
<b>Fresh Moules Provençale</b>	<b>7.95</b>
Red Wine, Tomato and Chilli Sauce, Warm Crusty Bread	

## Sides

<b>Hand Cut Chips</b>	<b>2.95</b>
<b>Side Salad</b>	<b>2.95</b>
<b>Homemade Onion Rings</b>	<b>2.95</b>
<b>Field Vegetables</b>	<b>2.95</b>
<b>Garlic Ciabatta</b>	<b>2.95</b>
<b>Cheesy Garlic Ciabatta</b>	<b>3.95</b>
<b>Sweet Potato Fries</b>	<b>2.95</b>

## Steaks

<b>Locally Sourced 10oz Ribeye Steak</b>	<b>19.95</b>
<b>Locally Sourced 8oz Fillet Steak</b>	<b>23.95</b>
Roasted Flat Mushroom, Grilled Tomato, Homemade Onion Rings, Hand Cut Chips	
<b>Peppercorn, Stilton or Diane Sauce</b>	<b>2.95</b>

Dietary & allergen requirements will be accommodated, Our food may contain nuts, all our food is freshly prepared & cooked to order, during busy times there may be a little wait.

Head Chef: Marcus Franklin Sous Chef: Adam Nagy

## Mains

<b>Pan Fried Supreme of Chicken</b>	<b>14.95</b>
Roasted Baby Beets, Parmentier potatoes, Fennel Cream, Seasonal Winter Vegetables	
<b>Feather Blade of Lincolnshire Beef</b>	<b>15.95</b>
Bubble and Squeak, Shallot and Red Wine Jus, Roasted Garlic, Seasonal Winter Vegetables	
<b>Bronzed Norfolk Roast Turkey</b>	<b>14.95</b>
Homemade Yorkshire Pudding, Crispy Roast Potatoes, Cranberry Stuffing, Lincolnshire Pigs in Blankets, Sautéed Lincolnshire Sprouts, Honey Glazed Parsnips, Seasonal Winter Vegetables, Rich Pan Gravy	
v <b>Butternut Squash Risotto</b>	<b>13.95</b>
Winter Roasted Vegetables, Beetroot Crisps	
<b>Pan Seared Fillet of Pork</b>	<b>15.95</b>
Textures of Parsnips, Sautéed Sprouts, Bacon Dauphinoise, Chestnut and Sage Jus, Seasonal Winter Vegetables	
<b>Oven Baked Cod Loin</b>	<b>14.95</b>
Roasted Cherry Vine Tomatoes, Crispy Kale, Crushed New Potatoes, Creamy Leek Sauce	
<b>Slow Roasted Supreme of Guinea Fowl</b>	<b>16.95</b>
Fondant Potato, Parsnip Puree, Blackberry Jus, Roasted Root Vegetables,	
<b>Christmas Ale Beer Battered 10oz Grimsby Cod</b>	<b>13.95</b>
Slow Cooked in Red Wine and Winter Vegetables, Creamy Mashed Potato, Game Crisps	
<b>Lincolnshire Braised Venison and Chorizo Cassoulet</b>	<b>14.95</b>
Slow Cooked in Red Wine and Winter Vegetables, Creamy Mashed Potato, Game Crisps	
<b>Homemade Christmas Pie in Shortcrust Pastry</b>	<b>12.95</b>
Norfolk Turkey, Bacon and Leek in a Creamy White Wine Sauce, Hand Cut Chips or Creamy Mash, Seasonal Winter Vegetables, Rich Pan Gravy	
<b>Homemade Gourmet Steak Burger</b>	<b>13.95</b>
Brioche Bun, Baby Gem, Beef Tomato, Dressed Leaves, Homemade Onion Rings, Sweet Potato Fries or Skinny Fries. (Top with Halloumi, Stilton, or Lincolnshire Poacher)	
<b>Fresh Moules Provençale</b>	<b>14.95</b>
Red Wine, Tomato and Chilli Sauce, Frites and Crusty Bread	