YE OLDE RED LION
SINCE 1665

Christmas Fayre Menu

Served Lunch & Dinner Wednesday - Friday 27th November - 24th December

Starters

FRENCH ONION SOUP (V/VE)

Gruyere Cheese Croute, Warm Rustic Bread (GF Available)

WELSH RAREBIT PORTOBELLO MUSHROOM (V)

On Toasted Sourdough, Honey Roasted Fig (GF Available)

CIDER BRAISED PORK BELLY

Red Wine Poached Pear, Nduja Mayonnaise (GF Available)

MINI YORKSHIRE PUDDINGS

Mackerel Pate, Horseradish Cream (GF Available)

The Main Event

BRONZED NORFOLK TURKEY ROULADE

Wrapped in Streaky Bacon, Cranberry & Sausage Meat Stuffing, Pigs in Blankets, Yorkshire Pudding, Crispy Roast Potatoes, Creamy Mash, Seasonal Christmas Vegetables, Rich Pan Gravy (GF Available)

SLOW COOKED FEATHERBLADE OF LINCOLNSHIRE BEEF

Horseradish Dumpling, Creamy Mash, Roasted Root Vegetables, Caramalised Baby Onions, Rioja Red Wine Jus (GF Available)

SALMON & LEEK STRUDEL

Dill New Potatoes, Sauteed Chestnuts, Pan Fried Pancetta & Sprouts, Parmesan Cream Sauce

VINTAGE CHEDDAR, LEEK, CAULIFLOWER & TRUFFLE PIE (V/VE)

Crispy Roast Potatoes, Seasonal Chrismtas Vegetables, Red Onion Marmalade Gravy

Desserts

SPICED GOLDEN TREACLE AND ORANGE TART

Baileys Chantilly Cream

STICKY TOFFEE CHRISTMAS PUDDING

Orange & Brandy Marmalade, Brandy Sauce (GF Available)

RICH CHOCOLATE TORTE

Toffee Fudge, Rum and Raisin Ice Cream (GF Available)

LIMONCELLO & WHITE CHOCOLATE CHEESECAKE

Mixed Berry Winter Compote, Lemon Curd Ice Cream (GF Available)

FESTIVE CHEESE BOARD (£4 SUPP)

Selection of British Cheese & Biscuits, Winter Chutney, Grapes, Celery, Apple

2 Courses £35 / 3 Courses £40 (includes Christmas Crackers & Mince Pies)

All parties of 6 or more are required to pre order.
A £10 (non refundable) deposit per person required upon booking.
(Please advise of any Dietary requirememts, our dishes may contain nuts)