



THE RED LION

PUB & KITCHEN

FESTIVE MENU



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2 Courses 26.00 / 3 Courses 35.00

Available from 25th November till 23rd December. (Excluding Sundays)

♦ STARTERS ♦

Loch Duart Salmon Cured with Aperol (GF)
Salt-Baked Beetroot, Horseradish Labneh, Preserved Lemon

Duck Liver Mousse (GFO)
Spiced apricot & ginger chutney, House Pickles, Brioche

Smoked Russet Potato veloute (Ve, GFO)
Charred leeks, Crispy onions, crusty sourdough

Beef brisket Croquettes
Celeriac, Pommery mustard, truffle brussel sprouts

♦ MAINS ♦

Kelly Bronze Turkey Ballotine
*Duck fat roast Potatoes, Winter Greens, crumbled Chestnuts,
Pigs in Blankets, Mulled Wine Cranberry Sauce & Gravy*

Roasted Crown Prince Pumpkin (Ve)
Herby Quinoa, Winter Kale, Seeds, Alpro Yoghurt, Smoked Chilli Oil

Ale Braised Shin of Beef Bourguignon (GF)
Smoked garlic mash, cavolo nero, mushrooms, bacon & onion jus

Line Caught Atlantic Cod (GF)
Brandade Fritters, Caramelised Cauliflower, Samphire, Caper Butter

♦ PUDDINGS ♦

Braeburn Apple Cobbler (V)
Soaked Golden raisins, Vanilla bean ice cream, caramel

Proper Boozy Xmas pudding
Warm Brandy butter cream, Red currants

Festive Chocolate Delice (V)
Clementine, Brandy Snap, Cinnamon Ice Cream

(v) Vegetarian (Ve) Vegan (GF) Gluten free (GFO) gluten free option. Full menu allergen available on request.

*We add a 12% discretionary service charge to your total bill.
This is handled independently and shared across our whole team.*

SAVE 25% ON WEEKDAYS

Order Monday - Friday, 12pm - 6pm and pay just £28

Bottle of Prosecco £30
Bottle of house white or red £20

*Drinks offers are only available in conjunction with the Christmas Party.
They must be pre-ordered for the whole table.*