

# CHRISTMAS FAYRE

FROM MONDAY 19TH NOVEMBER TO MONDAY 24TH DECEMBER 2018





### To Start

#### Rich Tomato Soup

Served with goats cheese dumplings

Roasted Scallops @

Served with a chestnut & watercress veloute and pancetta crisp

Keen's Mature Cheddar & Leek Soufflé 🚺

Served with lime pickle

Crispy Pigs Cheek

Served with apple salad

Crab & Avocado Cocktail @

Served with crème fraiche

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## Main Course

#### Traditional Roast Turkey

Served with pigs in blankets, cranberry & chestnut stuffing, roast potatoes, glazed vegetables, baked sprouts & bacon and turkey jus

#### Roast Fillet of Beef

Served with sun-blushed tomato & saffron pearl barley and parmesan crisp

#### Pumpkin & Goats Cheese Tart

Served with seed & herb granola, olive oil and baby potatoes

Pork Porchetta @

Served with baked apple sauce, baby spinach & roast potatoes

Pan-Fried Turbot GB

Served with crushed potatoes, broccoli & lemon butter sauce

# Puddings

Rich Christmas Pudding Served with a brandy cream

Ice Cream-Stuffed Panettone

Cherries and chocolate

Coffee Mousse Pot GF Served with a hazlenut Chantilly cream White Chocolate & Cranberry Pudding

Served with crème anglaise

Roasted Fig & Lemon Thyme Meringue GB

Served with candied walnuts



## CHRISTMAS FAYRE MENU

## Make Your Booking Now!

#### NEED SOME HELP? ASK ANY MEMBER OF STAFF

Complete your booking form and, when you're ready, talk to a member of staff. Check your order and then hand it back to us with your deposit of £10 per person.

To Start	No. Required	Wines	Recommended wines for your Christmas Meal	Price Per Bottle	No. Required
Rich Tomato Soup		White	Brampton Unoaked	£21.50	
Roasted Scallops @			Chardonnay, South Africa (14%)		
Keen's Mature Cheddar & Leek Soufflé 💿		p. 1	Andean Vineyards Malbec	222.05	
Crispy Pigs Cheek		Red	Argentina(12.5%)	£22.95	
Crab & Avocado Cocktail ®		Rosé	Las Ondas Pinot Noir Rosé Chile (13%)	£21.50	
Main Courses	No. Required		, ,		
Traditional Roast Turkey		Prosecco	Terra Serena Prosecco, Italy (11%)	£25.95	
Roasted Fillet of Beef		Sparkling	Veuve Clicquot NV	£65.00	
Pork Porchetta 🙃		op and and	France (12%)	200.00	
Pumkin & Goats Cheese Tart		Dessert Wine	Lafleur Mallet Sauternes France (14%)	£18.50 37.5cl bottle	
Pan-Fried Turbot @		Port	Taylors LBV,		
Puddings	No. Required		Portugal (20%)	£35.95	
Rich Christmas Pudding	Please enclose a deposit of £10				
White Chocolate & Cranberry Pudding		with your completed booking form.			
Coffee Mousse Pot @		I enclose a deposit / payment to the value of £			
Ice Cream-Stuffed Panetone		Cancellations must be made in writing with 14 days notice; failure to give such notice may result in a requirement for payment in full.			
Roasted Fig & Lemon Thyme Meringue @		8		/	
Your Details					
Party Name Organiser's Name (delet			Jame (delete as necessary): Mr /	Mrs / Miss	/ Ms
Forename Surname					
Address					
Town / City					
County			Postcode		
Tel. No. Email					
Date of Booking			Time	Time	
Special Requirements			For Office Use Only		

THE RED LION

alcohol. All prices include VAT at the current rate. Gratuities are discretionary.

Suitable for vegetarians. 

Gluten Free. If you have a food allergy, please speak to our staff about the ingredients in your meal when making your order. Regrettably we cannot guarantee that any of our dishes are completely free from traces of nuts. Some fish products may contain small bones. Some menu items may contain traces of