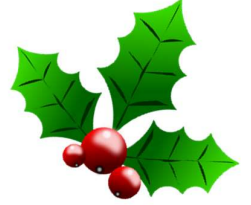




# CHRISTMAS DAY MENU

TWO SITTINGS: 12-12.30/3.30-4.30

£120 PER PERSON  
(CHILDREN 12 OR UNDER £65)



## A GLASS OF BUCKS FIZZ ON ARRIVAL

### FOR THE TABLE

Celeriac and potato croquettes with truffled aioli dip (v)

### STARTERS

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

French onion soup with melted pecorino on toasted focaccia (v)(gfo)

Chicken liver parfait with slow roasted cherry tomato chutney, dressed leaves and toasted crostini (gfo)

Spiced Asian marinated fillet of beef carpaccio with a radish, rocket and shaved parmesan salad with a sesame oil dressing (v)(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, 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)

Roast halibut fillet, wild mushrooms, baby leeks, spinach, cauliflower ad potato purée, cockle and saffron velouté (gf)

### DESSERTS

Brandy-soaked Christmas pudding with brandy sauce

Baileys panna cotta with orange coulis (gf)

Black forest trifle with boozy cherries

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 pre-order to be completed for this menu by 8<sup>th</sup> December, together with a deposit of £30pp to secure the booking.

