



THE RED LION CHRISTMAS PARTY MENU

SERVED WEDNESDAY, 27TH NOVEMBER – SATURDAY, 21ST DECEMBER
WEDNESDAY – SATURDAY
LUNCH 12 – 2.30PM/DINNER 6 - 8.30PM

TWO COURSES £32.95/THREE COURSES £39.95

STARTERS

Smoked salmon, cream cheese and chive roulade, with a rocket and crispy caper salad and a lemon dressing (gf)

Celeriac apple & chestnut soup served with crusty bread and butter (v)(gfo)

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

Warm goat's cheese, fig and walnut salad with a honey drizzle (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

Slow-cooked beef bourguignon - beef in a rich red wine gravy with baby onions, mushrooms and bacon lardons, served with creamy colcannon mash, honey glazed carrots and parsnips (gf)

Chestnut mushroom, brie and butternut squash wellington with roasted beetroot and potatoes with a herb dressing (v)

Pan-fried hake fillet with buttered wintered greens, roast new potatoes, beurre blanc sauce (gf)

DESSERTS

Brandy-soaked Christmas pudding with brandy sauce

Spiced apple and berry crumble with custard sauce or clotted cream vanilla ice cream

White chocolate cheesecake with raspberry coulis, topped with white chocolate and dark chocolate shavings

Wookey Hole cave-aged cheddar with crackers, fruit and tomato chutney (gfo)

Tea or coffee with mini mince pies

A discretionary 10% service charge will be added to your bill – all gratuities are shared between our team and are really appreciated 😊

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 at least seven days in advance of your reservation, together with a deposit of £10pp to secure the booking.