THE RED HOUSE
MARSH BENHAM

CHRISTMAS DAY
CELEBRATION MENU

£120.00 per person

Optional Wine Pairing 25.50 per person

A WELCOME GLASS OF BUBBLES & CANAPÉS

STARTERS

Pheasant & Foie Gras Terrine
Brioche loaf, fig & port compote • 'Figaro' Salzl

Crab Brûlée
Breadfruit hash brown • Albanta Albariño

Chestnut Velouté (ve, gf)
Savoury doughnut, pickled walnut • Hillville Road Chardonnay

MAINS

Roast Breast of Free-Range Turkey
Pigs in blankets, parsnips, carrots, brussels sprouts, jus • Olivier Maurice Côtes du Rhône

Pan-Fried Halibut
Spinach, saffron, fennel cream • Tupari Sauvignon Blanc

Roast Rump of Lamb
Turnip purée, potato terrine, baby leeks • Los Vinateros Rioja Crianza

Celeriac and Chestnut Pithivier (ve, gf)
Cranberry sauce • Five Ravens Pinot Noir

DESSERTS

Christmas Pudding
Brandy caramel • Graham's 'The Tawny'

Baked Camembert
Candied walnuts, brioche • Pinot Gris 'Orange' Cattin

Chocolate & Orange Crémeux
Cranberry compote, gingerbread crumb • Graham's 'The Tawny'

COFFEE & TEA

Freshly brewed coffee or a selection of teas, served with a mini mince pie and chocolate truffles

Please speak to a member of the team about allergies or dietary requirements.

A discretionary 12.5% service charge will be added to your bill.

Wine pairing includes a 175ml glass with the starter and main course, and a 75ml serving of dessert wine.