

CHRISTMAS DAY MENU

7 COURSES £120 PER PERSON
UNDER 13's 6 COURSES £50 PER CHILD

(14-17YR OLDS WILL GET A MOCKTAIL INTERMIZZA & COCOA SWEET CANAPÉ)

CANAPÉS

Chicken Liver & Port Pâté

Onion chutney & toasted sourdough

Beef Brisket Croquettes (GF)

Horseradish aioli & micro rocket

Smoked Salmon Blinis

Garlic & chive cream cheese & pickled cucumber

Wild Mushroom Arancini (VG/GF)

Truffle aioli, truffle oil & micro basil

TO START

Pan-Seared King Scallops

Cauliflower cheese purée, grilled sucuk sausage & mojo verde

Ham Hock & Pigeon Terrine (GF)

Potato rosti, piccalilli, pickled shallots, smoked onion mayo & mustard frills

Spiced Butternut Squash Soup (VG/GFO)

Chilli oil, coriander, coconut milk & toasted focaccia

Beetroot Carpaccio (VG/GF)

Vegan feta, walnuts & micro rocket

COCKTAIL & INTERMIZZA

Champagne Sorbet & Citrus Caviar

Blood Orange Amaretto Sour

MAIN COURSES

Guinness Beef Shortribs (GF)

Slow cooked Guinness beef shortribs, horseradish mash, Caverlo Nero, celeriac purée, silverskin onions & bone marrow & Malbec jus

Shropshire Roast Turkey (GF)

Buttery turkey stuffed with cranberry, pinenut & thyme stuffing, wrapped in Pancetta served with goose fat roast potatoes, honey roast baby carrots, pig in blanket, redcurrant & cider gravy, sprouts & chestnuts, creamy mash, seasonal vegetables & cranberry gel

Pan Roasted Cod Loin (GF)

Stuffed with sundried tomatoes & basil, fondant potatoes, salsa verde, grilled chorizo, confit cherry tomatoes, grilled asparagus, bourbon & black bomber cheddar cream

Wild Mushroom, Butternut Squash & Lentil Wellington (VG)

Garlic roast potatoes, pot roasted root vegetables, sprouts & chestnuts, seasonal vegetables, shallot & red wine jus

DESSERTS

Traditional Flaming Christmas Pudding (V/VGO/GFO)

Brandy butter ice-cream, brandy sauce & pitted cherries

Chocolate Orange Fondant (V)

Chocolate, orange & ginger ice-cream, chocolate soil, & chocolate sauce

White Chocolate & Baileys Pannacotta (GF)

Chocolate snow & Baileys toffee glaze

Elderflower Poached Pear (V/VG/GF)

Sweet vegan whipped cheese, honeycomb & candied walnuts

SWEET CANAPÉS

Selection of Macarons (V, GF)

Mince Pies (VG/GFO)

Homebaked Cookies (V)

After Eight Espresso Martini (V/GF)

CHEESE COURSE (V, GFO)

Snowdonia Beech Wood Smoked Cheddar, Shropshire Blue, Cornish Yarg & Truffle Baron Bigod

Served with all your classic accompaniments on our cheese display

Boutique
BY DAVENPORTS

VG=VEGAN • DF=DAIRY FREE • GFO=DISH CAN BE ALTERED TO GLUTEN FREE
• DFO=DISH CAN BE ALTERED TO DAIRY FREE • VGO=DISH CAN BE ALTERED TO VEGAN

Please make staff aware of any food allergies or dietary restrictions.
There are allergens present in the kitchen, and although precautions can be taken,
cross contamination cannot be guaranteed.

THE MAGIC OF NARNIA THIS
CHRISTMAS



AT THE
THE **Red Lion**
BY DAVENPORTS



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