

**PRE
ORDER**
FOR PARTIES
6 & OVER

CHRISTMAS FAYRE MENU

17TH NOV
TO
23RD DEC

2 COURSES £25 3 COURSES £31 MON-SAT

TO START

Chicken Liver & Port Pâté (GFO)

Fig chutney & toasted ciabatta croûtes

Braised Beef & Stilton Croquettes (GF)

Horseradish mayonnaise & micro rocket

Spiced Parsnip & Apple Soup (VG/GFO)

Apple crisps, garlic croutons & toasted ciabatta

Panko Brie Bites (V/GF)

Cranberry gel

MAIN COURSE

Shropshire Roast Turkey (GF)

Goose fat roast potatoes, seasonal vegetables, cranberry gel, sprouts & chestnuts, pig in blanket & redcurrant gravy

Slow Cooked Beef Brisket (GF)

Fondant potato, sweet potato purée, sprouts & chestnuts, seasonal vegetables, honey roast carrots & parsnips & Malbec jus

Pan-Seared Sea Bass (GF)

Pesto crushed new potatoes, grilled asparagus & bell pepper salsa

Wild Mushroom Gnocchi (V/VGO)

Toasted walnuts, dolcelatte, spinach & truffle oil

DESSERTS

Classic Christmas Pudding (V/VGO/GF)

Brandy butter ice-cream, brandy sauce & cherries

Raspberry Crème Brûlée (V/GFO)

Shortbread biscuits

Lotus Biscoff Cheesecake (VG)

Biscoff crumb & toffee sauce

Dark Chocolate Truffle Torte (V/GF)

Chocolate snow, white chocolate sauce & raspberry gel

Complimentary mince pies to finish

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

Boutique
BY DAVENPORTS