



## DECEMBER MENU

### NIBBLES

#### STICKY PIGS IN BLANKETS 10

Pigs in blankets, glazed in honey, garlic & black truffle, roasted until gooey & sticky.

#### KOREAN PORK BELLY BITES 10

Korean style glazed pork belly bites, oven roasted & caramelised served with kimchi.

#### PHEASANT GOUJONS 10

Spiced & breaded pheasant goujons, fried & served with a saffron aioli.

#### PANKO OYSTER MUSHROOMS 8

Oyster mushrooms in panko breadcrumbs, fried & served with a sweet chilli dip.

### SHALL WE BEGIN ?

#### CAMEMBERT CHEESE 16

Slow roasted garlic & fragrant rosemary covered gooey camembert with warm bread.

#### TEMPURA PRAWN COCKTAIL 12

King prawns in tempura batter, spiced marie rose sauce, iceberg lettuce & lemon.

#### PHEASANT & PORK TERRINE 12

Decadent pheasant & pork terrine served with pickled winter berries & toast.

#### BEEF SHIN CROQUETTES 14

Crispy, deep fried beef shin croquettes, roasted cauliflower puree, whipped horseradish & a medley of pickles.

#### MUSHROOM & THYME SOUP 10

A medley of mushrooms & fresh thyme soup served with crusty breads & whipped butter.

#### TANDOORI LAMB RIBS 10

Tandoori lamb ribs served with raita & an onion, tomato & coriander salad.

### THE MAIN EVENT

#### CHRISTMAS ROAST DINNER 28

Succulent chicken supreme, goose fat potato fondant, honey & truffle glazed pigs in blankets, honey roast carrot & parsnip, Yorkshire pudding & festive trimmings.

#### BRAISED BLADE OF BEEF 26

Blade of beef, slow braised in rich stock & red wine, garlic & herbs, served with pomme puree, succulent, rich, sticky jus & greens.

#### VENISON & PORT PIE 24

Slow cooked venison with port, red wine, garlic & herbs, encased in buttery pastry & served with pomme puree, seasonal greens & a decadently rich jus.

#### THE RED LION BURGER 20

In house made beef patty, served medium rare, slow braised beef brisket, smoked maple bacon, mature cheddar cheese, burger sauce, brioche bun, salad garnish & skin on fries.

## THE MAIN EVENT

### BUTTERMILK TURKEY BURGER 24

Buttermilk fried turkey breast with herbs & spices, chilli jam, maple smoked bacon, creamy brie, crowned with a sticky pig in blanket & served with skin on fries.

### CAULIFLOWER STEAK 18

Chargrilled & braised cauliflower steak served with a creamy korma sauce, toasted almonds, aromatic coriander & finished with a fresh cucumber yoghurt.

## A LITTLE BIT EXTRA

### SKIN ON FRIES 6

### BUTTERED GREENS 6

### CARROTS & PARSNIPS 6

### BONE MARROW MASH 6

### HONEY TRUFFLE PIGS IN BLANKETS 8

### SMOKED CAULIFLOWER CHEESE 8

## SOMETHING SWEET

### CHOCOLATE & WHISKY CHEESECAKE 10

Rich chocolate & scotch single malt whisky baked cheesecake with clotted cream.

### BREAD & BUTTER PUDDING 10

Golden brown bread & butter pudding with chocolate chips & creme anglaise.

### MULLED WINE CRÈME BRÛLÉE 9

Our in house recipe mulled wine in a wonderfully light, caramelised brule.

### PLUM & ALMOND TART 9

Buttery tart with plums & almonds, served with clotted cream ice cream.

### CHEESE BOARD 14

A selection of delicious local cheeses served with chutney, celery & biscuits

## SUNDAY ROASTS

### GREAT EASTON ROAST BEEF 26

Rare breed beef from our very own farm in Great Easton. Served pink with goose fat roasted potatoes, buttered seasonal greens, braised red cabbage, honey roast carrots, parsnip puree, giant Yorkshire pudding & our decadently rich gravy.

### BRAISED LAMB SHOULDER 24

Slow braised shoulder of lamb, shredded & served with goose fat roast potatoes, buttered seasonal greens, braised red cabbage, honey roast carrots, parsnip puree, giant Yorkshire pudding & our decadently rich gravy.

### BUTTERNUT SQUASH ROAST 24

Marinated & slow roasted butternut squash, filled with aromatic rice & vegetables, served with roast potatoes, roasted carrot, parsnip puree, braised red cabbage, buttered greens & finished with a rich vegetable gravy.

### SMOKED TURKEY ROAST 28

Succulent, slow roasted & smoked chicken supreme, goose fat roasted potatoes, honey & truffle glazed pigs in blankets, honey roast carrot & parsnip puree, Yorkshire pudding, braised red cabbage, buttered greens, sausage meat stuffing & finished with our rich gravy.

Here at The Red Lion we take allergies and dietary requirements incredibly seriously. Please make a member of our team aware of any allergies or dietary requirements that you or a member of your party may have. We will be more than happy to talk you through the menu & what dishes can be adapted or changed to suit your needs, giving you complete piece of mind!