



CHRISTMAS MENU 2022

Starter

Roasted butternut squash soup, toasted pumpkin seeds

Salmon & cod fishcake, smoked salmon, caperberries, dill & sweet mustard hollandaise

Pork rilette with green peppercorns, caper berries, crispy Serrano ham,
Christmas chutney & toasted sourdough

Grilled goats cheese, beetroot & horseradish relish, chicory salad,
maple roasted walnuts, grain mustard dressing

Sauteed wild mushrooms, sage, shallot & cream sauce, toasted sourdough

Main

Roasted breast & slow braised leg of turkey, Cumberland chipolata, bacon wrapped
thyme & chestnut stuffing, duck fat roast potatoes, cranberry relish & gravy

Braised beef 'Bourguignon', pancetta lardons, button mushrooms, baby onions & creamy mash

Twice cooked free range pork belly, spiced quince & apple compote, crackling,
buttered kale, creamy mash, cider and wholegrain mustard sauce

Pan fried fillet of sea bass, asparagus, pea & mint risotto,
samphire, balsamic roasted cherry tomatoes, herb oil

Vegan haggis, sweet potato, spinach & field mushroom Wellington,
tenderstem broccoli, tomato & red pepper sauce

All served with fresh vegetables

Pudding

Homemade Christmas pudding, clotted cream, mulled wine syrup, brandy sauce

Sticky toffee pudding, treacle toffee sauce, vanilla ice cream

Banoffee sundae, salted caramel & chocolate ice cream,
fresh cream, banana, granola nut crunch, hot chocolate sauce

Fresh pineapple, strawberries & blueberries, passion fruit sorbet

British farmhouse cheeses, Christmas chutney, oatcakes & crackers

Three Courses - £33.50

(service not included)

This menu is for advance bookings only and runs from Monday 28th November
to Friday 23rd December. It is not available on Sunday lunchtimes.

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