



CHRISTMAS

SPECIAL MENU

Starters

Jerusalem artichoke soup with wild mushrooms and crispy leek

Seared north sea scallops with Christmas Pippin apple, celeriac and hazelnut

Pan roasted Surrey farm rump of beef with butternut squash, girolles and Treviso chicory

Duck liver parfait with a truffle butter, plum and clementine chutney and toasted brioche

Brick pastry Aumonière of roast fig, Parma ham and Bosworth ash goats cheese

Main course

Free range Norfolk bronze turkey

With a sage & apricot stuffing, duck fat roast potatoes, pigs in blanket and seasonal veg. With homemade cranberry and bread sauce

Guinness and Malbec slow braised Ox cheek

With festive spiced braised red cabbage, dauphinoise potatoes and seasonal veg

Roast haunch of venison

With celeriac and parsnip mash, carrot puree, a mini suet pudding and seasonal veg

Roast cod loin

Served over a potage of winter vegetables, mussels and fennel with Whitby crab croutes

Suet pudding of chestnut, wild mushrooms and truffle

With dauphinoise potatoes and seasonal veg

Desserts

Mulled wine poached pear and frangipange tart

Black forest gateaux with Griotine cherries and hazelnut praline

Crème Brûlée with a Christmas spiced winter fruit compote & shortbread

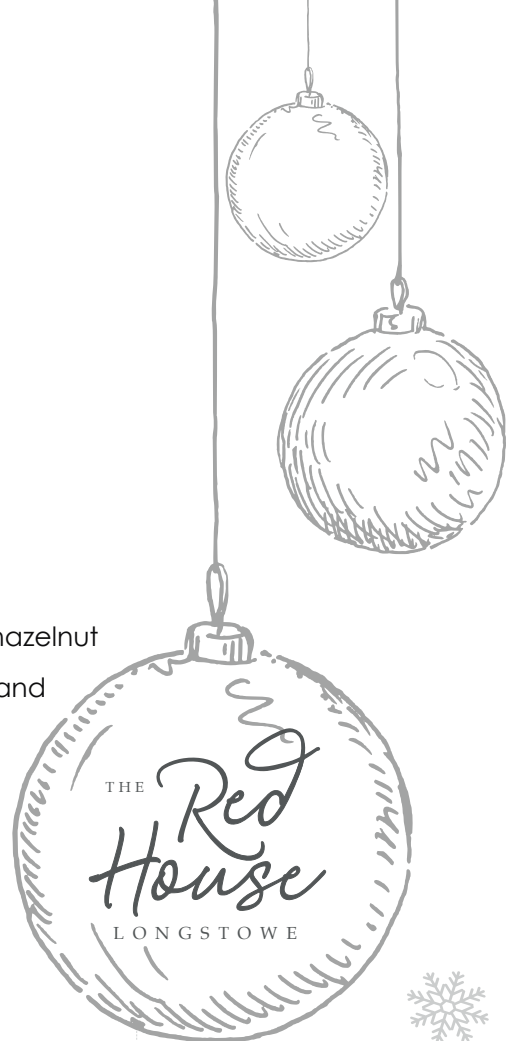
Traditional home made Christmas pudding and brandy sauce

Clementine and gingerbread trifle

*Please advise us in advance if you have any dietary requirements or food allergies
We are able to provide you with allergen information on request.
Some dishes may contain nuts or nut derivatives.*

info@the-redhouse.co.uk

01954 264777



Available throughout
December for guests
to preorder excluding
Sundays

2 Courses £28.95

3 Courses £33.95