



Festive Menu

STARTERS

- Roasted butternut soup with garlic chilli croutes (pb)
- Hot smoked salmon with celeriac remoulade and pickled beetroot
- Chicken and smoked ham terrine with pickled silver skins and blackberries
- Creamy tarragon and wild mushrooms on toasted focaccia (v)

MAINS

- Roast lemon garlic turkey, stuffing, pigs in blankets, roasted potatoes, sticky red cabbage, maple carrots, brussels sprouts and gravy
- Braised blade of beef with horseradish mash, balsamic silver skins, garlic salsa and red wine bacon sauce
- Tomato linguine with roasted chilli tomatoes, pan fried courgette, topped with a chilli crumb (pb)
- Nut roast, stuffing, roasted potatoes, sticky red cabbage, maple carrots, brussels sprouts and gravy (v) or (pb)
- Pan-roasted salmon with fennel salad and buttered new potatoes

DESSERT

- Chocolate chip orange pudding with vanilla ice cream (pb)
- Vanilla poached pear with mulled wine sauce, chocolate pencil and lemon balm (pb)
- Christmas pudding with brandy butter ice cream

TWO COURSE £36
THREE COURSE £40

The
Red Lion
CHALTON 

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