

5 COURSE CHRISTMAS DAY AT THE RED LION

STARTERS

- Ham hock terrine served with warm crusty bread and piccalilli
- Northumbria broth served with warm crusty bread (vegetarian option available)
- Classic prawn cocktail served with warm crusty bread (gf option available)
- Goats cheese and duck bruschetta served with a tangy orange sauce (gf option available)

SORBET (vegan)

MAINS

- Carvery selection with a choice of beef, turkey or roasted gammon served with pigs in blankets, honey glazed parsnips, roast potatoes, stuffing, Yorkshire puddings, creamy mash, and seasonal vegetables (gf option available)
- Slow cooked lamb shank in a rosemary and garlic jus served with creamy mash and seasonal vegetables
- Butternut squash stuffed nut roast served with, honey glazed parsnips, roast potatoes, Yorkshire puddings, creamy mash, and seasonal vegetables (gf option available) (vegan)(v)
- Herb crusted cod served with asparagus and tender steam broccoli and parmesan potatoes

DESSERTS

- Traditional Christmas pudding served with lashings of brandy sauce
- Milk chocolate and winter berry Eaton mess
- Terry's chocolate orange cheesecake served with vanilla gelato ice cream sorbet (vegan) (gf option available)
- Extra £10.00 per person for a cheese board

TEA, AND COFFEE AND AFTER EIGHTS

- Adults £84.99 and children (up to 12) £39.99
- £25.00 per person non-refundable deposit to be taken at the time of booking
- Full balance and menu choices to be in by 2nd December

