

Christmas Day 2018 Menu

£75 per head and children's £40 up to 12 year old
Arrive 12.30pm for food service at 1pm

Starters;

Winter vegetable & pearl barley broth with croutons & homemade soda bread

Local partridge & pheasant terrine with cider braised pear, treacle cured bacon, Cumberland sauce & toast

Pan-fried scallops with Jerusalem artichoke puree, chorizo, apple jam, toasted pine nuts & watercress

Pickled beetroot with goats curd, granny smith apple, toasted hazelnut & a cider apple vinegar dressing

Fish course;

Poached monkfish with button mushrooms, shallots, 'noilly prat', celeriac puree, crispy leeks & brown shrimps

Mains;

Traditional roast turkey with slow cooked leg meat, pigs in blankets, duck fat roast potatoes, roast winter vegetables, brussel sprouts, swede & carrot mash, cranberry sauce, turkey jus

Roast loin of lamb with butter salted sweetbreads, pan-haggerty, carrot & orange puree, tarragon, Madeira sauce

Fillet of lemon sole with saffron potato fondant, fire roasted peppers, cavolo nero, paprika & gaspachio dressing,

Butternut squash, sweet potato & sage gateaux with toasted walnuts, cream sprouts, smoked cheese, chive sauce

Desserts;

Traditional Christmas pudding with 'Olde' English brandy sauce

Vanilla panacotta with calvados roasted apple, roasted chestnuts, brandy snap

Pear & almond tart with amaretto custard, salted caramel ice cream

Dark chocolate, pistachio & praline mousse with chocolate cookies, pistachio brittle & kahlua cream

Selection of cheeses with crackers, grapes, spiced apple & apricot chutney & celery



The Old Red Lion

Christmas Menu 2018

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Horseheath Cambridge CB21 4QF



Christmas Party Menu 2018

Starters;

Cream of leek & potato broth with chive crème fraiche & a cheese straw

Game pate wrapped in treacle cured bacon, port poached pears, celeriac coleslaw, homemade bread

Gin, orange & juniper cured salmon with pickled cucumber, minted potato salad & crisp breads

Brie fritters in crispy panko breadcrumbs with cranberry relish

Warm smoked duck salad with pomegranate, pink grapefruit, mint, duck fat croutons & a yoghurt & cumin dressing

Mains;

Roast local turkey with slow cooked leg meat, duck fat roast potatoes, pigs in blankets, selection of seasonal vegetables, cranberry sauce, turkey gravy

Red wine braised blade of beef with smoked bacon, button onions & mushrooms, horseradish mash potato, honey roast parsnips & sprout tops

Winter vegetable stew with roasted chestnuts, redcurrants, rosemary, whole grain mustard dumplings, cavolo nero

Confit duck leg with pickled red cabbage, parsnip puree, crispy garlic potatoes, orange jus & curly kale

Pan-fried sea bream with celeriac, wild mushroom risotto, wilted winter greens & crayfish tails & gremolata

Desserts;

Traditional Christmas pudding with 'Olde' English brandy sauce

Mulled poached pear with vanilla shortbread biscuit, Chantilly cream

Chocolate & Passionfruit torte with amoretto biscuit base, marbled chocolate, Passionfruit sorbet

'Flourless' lemon & orange polenta cake with lime syrup, lemon sorbet, candid orange zest

Iced rum & raisin parfait with caramelised banana toffee sauce & cinnamon popcorn

Party menus are available at lunch and dinner

2 courses £19.95 3 courses £25.95

Christmas Party Entertainment Nights £30 per person

**Inclusive of a three course meal
from the party menu and a disco
arrive 6.30pm for 7pm**

Friday 7th Dec

Saturday 8th Dec

Friday 14th Dec

Saturday 15th Dec

Friday 21st Dec

Saturday 22nd Dec

SERVICE TIMES

**Lunch times 12-3pm Monday - Friday
Weekdays 6-9pm • Friday & Saturday 6-9.30pm**

Bookings only:

This applies to all our Christmas menus including Christmas Day.

A 50% non refundable deposit required at the time of booking

A pre order is required 7 days prior to the event.

Some items may contain nuts or nut derivatives.

If any of your guests have any special dietary requirements or allergies please advise