

FESTIVE CELEBRATION MENU

2 COURSES £24.95 / 3 COURSES £28.95

STARTERS

Roast Butternut Squash Soup (v, vea, gfa)
Crisp leek, sage

Fine Chicken Liver Parfait (gfa)
Sticky plum chutney, herb crouton

Lemon and Herb Arancini (v)
Rich tomato ragu, parmesan and rocket salad

Haggis Bon Bons
Oatmeal crumb, whisky and onion jam, rocket leaf

Crispy Chilli Chicken
Honey, soy and ginger glaze, Asian slaw

MAINS

Ballotine of Turkey (gfa)
Apricot & sage stuffing, chipolata, rosemary roast potatoes, rich turkey jus

Slow Braised Featherblade of Beef (gfa)
Sauce Bourguignon - Pancetta, red wine & button mushroom,
roast onion, rosemary roast potatoes

Sweet Potato, Chestnut & Thyme Strudel (v, vea)
Potato gratin, sautéed savoy cabbage, roast cherry tomato

10z Prime Scotch Ribeye Steak (gfa) (£10 supplement)
Hand cut chips, peppercorn and brandy, roast vine tomato and watercress salad

Seared Fillet of Cod (gf)
Sauté potato, warm tartare sauce, tender stem broccoli

Crispy Southern Fried Chicken
Buttered mash, house slaw, charred corn on the cob, peppered chicken gravy

DESSERTS

Dark Chocolate Torte (gfa, v)
Honeycomb, cointreau syrup, clotted cream

Sticky Toffee Pudding (v)
With vanilla ice cream

White Chocolate Cheesecake
Berry coulis, vanilla cream

Trio of Ice Cream (v)
Please ask our team for flavours

Selection of Vegan Ice Cream (vg)
Please ask our team for flavours

Please alert our team of any food allergies or intolerances that you have and we will do our best to accommodate you.
(V) vegetarian, (VA) vegetarian available, (VE) vegan, (VEA) vegan available,
(GF) gluten free, (GFA) gluten free available

— THE —
REDHURST

HOTEL • RESTAURANT • BAR

