



IT'S TIME FOR A FESTIVE FEAST

CHRISTMAS DAY

STARTERS

Lentil & Ham Soup (*va, vea, gfa*)
Crispy Ham | Chive Oil | Crusty Bread | Salted Butter

Prawn Cocktail (*gfa*)
Atlantic Prawns | King Prawn Tail | Bloody Marie Rose Aioli
Capers | Cucumber & Pea Salad | Crusty Bread

Terrine (*gfa*)
Chicken, Mushroom & Braised Leek Wrapped in Parma Ham
Brioche Crisp | Caramelised Onion Purée | Dressed Mixed Leaves

Wild Mushroom, Spinach & Beetroot Tartlet (*v, vea, gfa*)
Roasted Apple Purée | Rocket Salad and Herb Oil



MAIN COURSES

Roast Breast of Turkey (*gfa*)
Maple Roasted Parsnips | Winter Vegetables | Sausage Stuffing
Duck Fat Roast Potatoes | Rich Jus

Roast Sirloin of Scotch Beef (*gfa*)
Duck Fat Roasted Potatoes | Winter Vegetables | Yorkshire Pudding
Horseradish Sauce | Beef Jus

Roasted Salmon (*gfa*)
Crushed Garlic Potatoes | Tenderstem Broccoli
Lemon and Chive Velouté

Winter Spiral Tart (*v, vea*)
Tomato & Rosemary Dressing | Rosemary Roast Potatoes
Feta Cheese Crumb

SWEETS

Christmas Pudding
Brandy Cream | Mixed Berry Compote

White Chocolate and Raspberry Cheesecake (*v*)
Brownie Crumb | Raspberry & Mint Dressing

Black Forest Roulade (*v*)
Cherry Cream | Cherry Compote | Fresh Blackberries | Chocolate Sauce

Followed by tea/coffee & mince pies



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



— CHRISTMAS DAY MENU —