



CHRISTMAS MENU

4 courses £39 per person

Glass of Prosecco & Smoked Salmon
with Avocado & Horseradish Mousse on Rye Bread

STARTERS

Ham & Parsley Terrine
with Cranberry Sauce & Sourdough Toast

Smoked Duck Breast Salad
with Orange & Pomegranate Vinaigrette

Sweet Potato & Pumpkin Soup
with Chestnut Mushroom & Parmesan Shavings (v)

Smoked Salmon Roulade
with Winter Slaw, Pear & Mustard Dressing

MAINS

Slow Cooked Lamb Shank in Red Wine
with Steamed Greens & Rosemary Mash

Pan Fried Sea Bass Fillet
with Ratatouille & Basil Oil

Corn Fed Chicken Breast
with Mushroom White Wine Sauce & Roasted Roots

Wild Mushroom & Camembert Wellington
with Walnut, Grape & Rocket Salad (v)

Served to the table - Braised Red Cabbage & Apple, Steamed Brussel Sprouts, Garlic & Herb Roasted New Potatoes

DESSERTS

Christmas Pudding
with Brandy Sauce

Pear & Amaretto Cheesecake
with Chocolate Shavings

Chocolate Fondant
with Vanilla Ice Cream

Cheese Board Selection
with Brie, Stilton & Goat's Cheese

**LOCAL
BEER HOUSE**

**OLD
RED COW**

Let us know if you have any dietary requirements or allergies. Dishes may contain traces of nuts. 10% optional service charge. All tips go to the staff. Not available on Sunday.

