

The
Red Lion
CHALTON



Christmas Day Menu

AMUSE

Duck Pate orange gel, garlic croute

Cream Cheese, Beetroot & Truffle Tart (v)

Scallop, pea purée, chorizo

STARTERS

Citrus Cured Chalkstream Trout pickled cucumber, trout roe

Honey Glaze Ham Hock Terrine with pear and saffron chutney and toasted St Martin sourdough

Roasted Chilli Heritage Tomatoes with guacamole, lemon gel, pickled shallots and ciabatta croutons (pb)

Parsnip and White Truffle Soup served with parsnip crisps (v)

MAINS

Roast Lemon & Garlic Turkey stuffing, pigs in blankets, roasted potatoes, braised red cabbage, maple carrots, Brussel sprouts and gravy

Lemon Sole confit lemon caper sauce with hassleback potatoes

Beef Wellington pomme purée, fine beans & a beef jus

Grilled Harissa Cauliflower Steak apple & avocado salad with toasted pine nuts (pb)

DESSERTS

Christmas Pudding with vanilla pod ice cream

Chocolate Chip Orange Pudding with vanilla ice cream (pb)

Lemon Posset with rosemary shortbread

TO FINISH

Mini Chocolate Mousse

Gin & Pink Grapefruit Sorbet

£90 Per Person

Head Chef: *Josh Hillyard*

If you have an allergy, please talk to a team member. Dishes may not contain specific allergens, however our food is prepared in areas where cross contamination may occur.

vegetarian (v) vegan (pb)