

The Red Lion & Cellar Room *Betchworth*

Christmas Menu 2024 From 25th Nov – 31st December

Group – Pre order menu

2 course £24.95 - 3 course £29.95

To Begin

(Ve) Curried Spiced Roasted Parsnip and Sweet Potato Soup

Onion crisps, saffron dressing & toasted ciabatta

Chefs Salmon, Crab and Potato Fish Cake

Radish & pickled cucumber salad with a creamy dill, lemon & caper dressing

Smoked Duck Breast with Mulled Wine Spiced Poaches Pears

Walnut salad with peach puree & toasted crostini sticks

Prawn and Cajun Spiced Crayfish Cocktail

Baby gem lettuce, cherry tomatoes, chefs Marie Rose sauce with chargrilled sourdough

(V) Breaded Chilli & Olive Oil Marinated Goats Cheese

Olive, sun-blushed tomatoes & sweet balsamic dressing with herbed croutons

(Ve) Pan Fried Sesame Tofu

Grilled artichoke, roasted pine nuts & sweet chilli sauce

Main Event

Classic Festive Roast Turkey

Chestnut & apricot stuffing, roast potatoes, parsnips, pigs in blankets, seasonal vegetables, brussel sprouts, red cabbage, yorkshire pudding & chef's onion gravy

Vegan Christmas Wellington

Roast potatoes, parsnips, seasonal vegetables, brussel sprouts, red cabbage, & chef's vegan onion gravy

Slow Roasted Beef Bourguignon

Head Chef's traditional recipe, horseradish mash, roasted root vegetables & crispy sweet carrot shavings

Handmade Steak, Ale & Mushroom Pie

Chefs crafted red wine and onion gravy, creamy mash (chips if you prefer) & seasonal vegetables

Stuffed Chicken with Wild Mushroom, Mozzarella and Serrano Ham

Spinach mashed potato, poached kale & port reduced cranberry jus

Pan Roasted Fillet of Sea Bass

Crispy crushed new potatoes with fresh dill & pak choi. Finished with mixed seafood, lemon & caper sauce

(V) Root Vegetable, Apricot & Goats Cheese Nut Roast

Sweet potato chunky mash, cherry tomatoes, pimento compote & steamed broccoli

(Ve) Breadcrumb Crusted Stuffed Aubergine

Black pepper roasted new potatoes, red cabbage, white wine & caramelised onion sauce

Puddings

Traditional Christmas Pudding *sweet & aromatic rich brandy sauce with fresh cranberries*

Apple, Sultana & Cinnamon Sponge Crumble *creamy vanilla bean custard*

Sticky Toffee Pudding *hot toffee sauce & vanilla bean ice cream*

(Ve) Salted Caramel & Chocolate Vegan Brownie *rich salted caramel ice cream*

Lemon & stem Ginger Cheesecake *citrus sorbet with raspberry coulis*

Selection of Ice-Creams & Sorbets *Please ask your server for today's selection*

~ Food Allergies / Intolerances: Please speak to us, we can accommodate most changes ~

~ All prices include VAT at the current rate. Service is not included ~