

FESTIVE CELEBRATION MENU

2 COURSES £24.95 / 3 COURSES £28.95

STARTERS

Soup of the Day (v, vea, gfa)
Warm bread

Haggis Bon Bon
Whisky & onion jam, rocket leaf, balsamic dressing

Korean Fried Cauliflower (v, vea)
Chilli & garlic glaze, sesame greens

Confit Ham Hock (gfa)
Picked carrot & mustard terrine, golden beetroot
relish, endive, fine herbs

Grilled Goats Cheese (v, gfa)
Ciabatta crouton, onion chutney, baby spinach salad, red pepper coulis

MAINS

Ballotine of Turkey (gfa)
Apricot & sage stuffing, wrapped in bacon, chipolata, honey glazed roots,
rosemary roast potato, rich turkey jus

Slow Braised Featherblade of Beef (gfa)
Sauce bourguignon - pancetta, red wine, baby onion & button mushroom,
glazed roots, rosemary roast potato

Seared Fillet of Cod (gf)
Sautéed potato, warm tartare sauce, tenderstem broccoli

Nut Roast (v, vea)
Parsnip & sage strudel, crisp seeded pastry, onion gravy,
truffled savoy cabbage, roast vegetables

Southern Fried Chicken Burger
Brioche bun, house sauce, crisp lettuce, tomato, fries

Steak Frites (gfa)
Grilled 6oz sirloin, skinny fries, peppercorn & brandy cream, petite salad
(Supplement £5)

DESSERTS

Sticky Toffee Pudding (v)
Toffee sauce, vanilla ice cream

Baked Vanilla Cheesecake (v)
Honeycomb, mulled berry compote

Dark Chocolate Torte (v, vea)
Raspberry crumb, berry coulis, clotted cream

Selection of Ice Cream (v, gfa)
Please ask our team for flavours

Vegan Ice Cream (ve, gfa)
Fresh berries

FESTIVE SIDES

Garlic & Rosemary Roast Potatoes (v) **£5.00**

Sautéed Sprouts with Crispy Bacon **£5.00**

Honey & Mustard Glazed Chipolatas **£5.00**

Skinny Fries (v) **£4.00**

Chilli Butter Seasonal Greens (v) **£4.50**

Buttery Mash (v) **£5.00**



— THE —
REDHURST

FESTIVE
CELEBRATION
MENU

