

FESTIVE MENU

STARTERS

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

Crispy Chicken or Vegetable Tempura
Chilli & coriander batter, spiced sesame greens and a teriyaki dip

Moroccan Hummus (v, vea, gf)
Feta, sweet drop peppers, pickled watermelon, spiced chickpea and whole grains

Fine Chicken Liver Parfait (gfa)
Plum & apple chutney, ciabatta crouton and herb salad

Mushroom & Tarragon Gratin (v)
White wine cream, Gruyère cheese crumb and herb toast

MAINS

Ballotine of Turkey (gfa)
Wrapped in bacon, chestnut & sage stuffing, pigs in blankets, honey-glazed root vegetables, rosemary roast potatoes and a rich turkey jus

Beer Battered Fish Goujons
Sustainable haddock fillet, mushy peas, lemon and tartare sauce

Steak & Ale Pie
Butter puff pastry, glazed root vegetables, sauté greens and creamy mashed potato

Nut Roast, Parsnip & Sage Strudel (v, vea)
Crisp seeded pastry, onion gravy, truffled savoy cabbage and roast vegetables

Saag Masala Curry (v, vea, gfa)
Slow cooked spinach, chickpea & potato curry, tomatoes, yoghurt and fragrant rice
Chicken option available

Steak Frites (gfa)
Grilled 6oz sirloin, skinny fries, house salad and a peppercorn & brandy cream
Supplement £7.00



— THE —
REDHURST

FESTIVE
MENU

