REDROASTER



FESTIVE SEASONAL MENU

CHICKEN AND DUCK LIVER MOUSSE
WITH CRUMPETS, KUMQUATS & BLACKBERRY RELISH

PRAWN COCKTAIL
WITH CLASSIC COCKTAIL SAUCE AND MELBA TOAST

CARAMELISED SPROUT, FIG & BURRATA SALAD [v]

AVOCADO, PICKLED PEAR, PONZU TAHINI, TOASTED CHESTNUTS [PB]

PAN ROASTED FILLET OF LOCAL HAKE

ROAST TURKEY BALLOTINE

CLASSIC SCHNITZEL OF PORK WITH FRIED DUCK EGG, MUSTARD CREAM

ORGANIC LOCAL SIRLOIN STEAK 80Z WITH PEPPERCORN SAUCE [+£5]

KIMCHI & PORTOBELLO MUSHROOM PASTRY [PB]

SHARED SIDES FOR THE TABLE

PIGS IN BLANKETS, MISO ONION JUS, HONEY ROASTED CARROTS, FRESH LOCAL GREENS. CRISP ROASTED POTATOES WITH AIOLI

TRADITIONAL CHRISTMAS PUDDING

WITH BRANDY SAUCE [PB]

DARK CHOCOLATE DELICE CREME PATISSERIE WITH HAZELNUT, VANILLA ICE CREAM [V]

STICKY TOFFEE PUDDING
WITH BRANDY SAUCE, CLOTTED CREAM & ICE CREAM [V]

BRAMLEY APPLE STRUDEL WITH VANILLA ICE CREAM [PB]



TWO COURSES: £31.9 / THREE COURSES: £37.9

THIS MENU MAY CHANGE SLIGHTLY DEPENDENT ON LOCAL SUPPLIERS/AVAILABILITY.

[PB] MEANS PLANT BASED, [V] MEANS VEGEATRIAN

