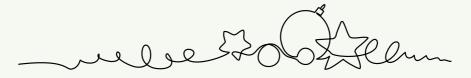


Redroaster Festive Season Menu $2 \; \text{Courses $\pounds 29$} \; / \; 3 \; \text{Courses $\pounds 36}$

ADD BUBBLES ON ARRIVAL £7_{PP}!



CHICKEN AND DUCK LIVER MOUSSE W CRUMPETS, KUMQUATS & BLACKBERRY RELISH PRAWN COCKTAIL W CLASSIC COCKTAIL SAUCE AND HERB TOAST CARAMELISED SPROUT, FIG & BURRATA SALAD (V)

SMOKED SALMON, LEMON CREME FRAICHE, FENNEL KIMCHI, TOASTED FOCACCIA

AVOCADO, PICKLED PEAR, PONZU TAHINI, TOASTED CHESTNUTS (PB)

FILLET OF HAKE, LARDON, PEAS AL A FRANCAISE, DAUPHINOISE

CLASSIC SCHNITZEL OF PORK, FRIED DUCK EGG, MUSTARD CREAM, LIGHT SALAD, SKIN-ON FRITES ORGANIC LOCAL SIRLOIN STEAK 80Z, PEPPERCORN SAUCE, DRESSED WATERCRESS, SKIN-ON FRITES KIMCHI & PORTOBELLO MUSHROOM PIE, MISO ONION JUS, COLCANNON & ROASTED CARROTS (PB)

ROAST TURKEY BALLOTINE, ROAST POTATO & GEM, CREAM WATERCRESS SAUCE

TRADITIONAL CHRISTMAS PUDDING WITH BRANDY SAUCE (PB)

DARK CHOCOLATE DELICE CREME PATISSERIE, HAZELNUT, VANILLA ICE CREAM (V)

REDROASTER COFFEE PARADISO MADE WITH ESPRESSO, RR COFFEE LIQUEUR MOUSSE & SPONGE W CARAMEL LATTE CREAM (V)

Bramley apple & Berry Crumble, oat Crunch, vanilla ice Cream (PB)

BRITISH CHEESES, CRISPBREADS & QUINCE CHUTNEY (£5 SUPPLEMENT) (V)

This menu may change slightly dependent on local suppliers / availability (PB) means plant based, (V) means vegeatrian

PLEASE NOTE - NOT ALL INGREDIENTS ARE LISTED.
PLEASE ADVISE US OF ANY SPECIAL DIETARY REQUIREMENTS, INCLUDING INTOLERANCES & ALLERGIES. WHILE WE DO OUR
BEST TO REDUCE THE RISK OF CROSS-CONTAMINATION IN OUR KITCHEN, WE CANNOT GUARANTEE THAT ANY OF OUR DISHES
ARE FREE FROM ALLERGENS. IF YOU HAVE A LIFE THREATENING ALLERGY PLEASE SPEAK TO OUR MANAGER IN THE FIRST