

CHRISTMAS 2010 - LUNCH FROM 1 DECEMBER 2010

STARTERS

Parsnip soup with honey and apple

King prawn, crayfish salad and smoked salmon cocktail with soda bread

Foie gras and chicken liver parfait, red onion marmalade and brioche

Smoked haddock, leek and cheddar pot with toast

Caramelised onion, ricotta and Parmesan tart with baby leaves

MAIN COURSES

Roast turkey, root vegetables, chipolatas and cranberry sauce

Sea bass fillet with saffron potatoes, spinach and chorizo ratatouille

Vegetarian Christmas nut roast, baked Medjool dates and all the trimmings

Fish pie with smoked haddock, salmon, cod and prawns and green beans

Pork belly, potato dauphinoise, spiced red cabbage, curly kale and apple sauce

DESSERTS

Christmas pudding and brandy sauce

Sherry trifle

Orange Bavaois with white chocolate, candied florentine

Treacle tart and clotted cream

Christmas mess with cranberries and chestnuts

2 courses £16.50, 3 courses £19.50

10% service will be added for parties of 8 or more

The Red Lion, Missenden Road, Great Kingshill, Bucks HP15 6EB. 01494 711262

CHRISTMAS 2010 - DINNER FROM 1 DECEMBER 2010

STARTERS

Parsnip soup with honey and apple

King prawn, crayfish salad and smoked salmon cocktail with soda bread

Deep fried risotto cake with Stilton and chestnuts and butternut puree

Foie gras and chicken liver parfait, red onion marmalade and brioche

Smoked haddock, leek and cheddar pot with toast

Caramelised onion, ricotta and Parmesan tart with baby leaves

Smoked duck breast with chicory, hazelnuts and Clementines

MAIN COURSES

Roast turkey, root vegetables, chipolatas and cranberry sauce

Wild mushroom, chestnut and sage pudding, celeriac and parsnip rosti and spiced red cabbage

Sea bass fillet with saffron potatoes, spinach and chorizo ratatouille

Braised blade steak with wild mushrooms and bacon, mash and greens

Vegetarian Christmas nut roast, baked Medjool dates and all the trimmings

Fish pie with smoked haddock, salmon, cod and prawns and green beans

Pork belly, potato dauphinoise, spiced red cabbage, curly kale and apple sauce

DESSERTS

Christmas pudding and brandy sauce

Sherry trifle

Orange Bavarois with white chocolate, candied florentine

Treacle tart and clotted cream

Christmas mess with cranberries and chestnuts

Vanilla panna cotta with mulled figs

British and Irish cheeses with oatcakes

2 courses £21.00, 3 courses £25.00

10% service will be added for parties of 8 or more