

RED LION

CHRISTMAS 2011 DINNER FROM 1 DECEMBER 2011

STARTERS

Smoked duck breast with chicory, hazelnuts, radish and clementines
Roast tomato and red pepper soup
Arbroath smokie pot with cheddar, leeks, cream and toast
Deep fried Manchego cheese with redcurrant and chilli jelly
Foie gras and chicken liver parfait, red onion marmalade and brioche
Smoked salmon, king prawn and crayfish cocktail with soda bread
Winter salad of pomegranate, saffron pickled cauliflower, feta, mint and cous cous

MAIN COURSES

Roast turkey, root vegetables, chipolatas and cranberry sauce
Jerusalem artichoke risotto with wild mushrooms
Seabass fillet with saffron potatoes, mange tout, spinach and chorizo ratatouille
Pork belly, potato dauphinoise, spiced red cabbage, curly kale and apple sauce
Braised beef with wild mushrooms, bacon and baby onions, mash, greens and Stilton biscuit
Salmon fillet, new potatoes, greens and lemon butter sauce
Roast butternut, Stilton & chestnut pie with mash, greens & gravy

DESSERTS

Christmas pudding and brandy sauce
Treacle tart and clotted cream
Chocolate brownie and ice cream
Poached quince, lemon syllabub, honey toasted oats
Orange posset, whisky mac granita, walnut shortbread
Panna cotta with mulled cranberries and biscotti
British and Irish cheeses, quince jelly and biscuits

£19.00 for 2 courses

£24.00 for 3 courses

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

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

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