

CHRISTMAS DAY

ADULTS 100.00* | CHILDREN 60.00**

WELCOME DRINK

Prosecco • Buck Fizz • Sparkling Elderflower

CANAPÉS

Ratatouille Tartlets (VG) • Smoked Mackerel & Whipped Feta Blini • Confit Duck & Date Jam Crostini

STARTERS

SMOKED SALMON

Salmon mousse, beetroot puree, pickled red onions, capers, oat cakes (GF)

CIDER & ONION SOUP

Cheese & apple toasts (V/GFA)

RAINBOW BEETROOT CARPACCIO

Balsamic glaze, avocado cream, oatcakes (VG/GF)

PICKLED PEAR

Baked figs, whipped goats cheese, candied walnuts, pear crisp (V/GF)

PAN SEARED PIGEON BREAST

Caramelised plums, pancetta crisp, shallot purée, toasted brioche (GFA)

SORBET

Refreshing Northamptonshire Sorbet

MAINS

28 DAY AGED

ROAST SIRLOIN OF BEEF

Served pink with dauphinoise potatoes, shallot puree and Madeira sauce, glazed carrots & parsnips, sautéed chestnut Brussel sprouts (GFA)

FREE RANGE

ROAST NORFOLK TURKEY

Roast potatoes, stuffing, Yorkshire pudding, glazed carrots & parsnips, sautéed Brussel sprouts, cranberry puree (GFA)

PAN SEARED LAMB RUMP

Potato gratin, chorizo, sautéed wild mushrooms, salsa verde

DUO OF MEATS

Beef Sirloin & Roast Turkey, roast potatoes, stuffing, Yorkshire pudding, glazed carrots & parsnips, sautéed chestnut Brussel sprouts, cranberry puree (GFA)

LOBSTER THERMIDOR

Scallion buttered new potatoes, rainbow carrots, citrus infused orange purée (GFA)

WILD MUSHROOM AND ARTICHOKE HEART PITHIVIER

Sautéed wild mushrooms, glazed carrots & parsnips, sautéed Brussel sprouts, green beans, rich Madeira jus (VG)

DESSERTS

ORANGE & CINNAMON CHEESECAKE

Chocolate dusting, cream (V)

BLACK FOREST GATEAU

Cherry compote, cream or custard (V)

CHRISTMAS PUDDING

Brandy butter, creme anglaise (V/GFA)

PANETTONE

BREAD & BUTTER PUDDING

Custard (V)

TRIFLE

Layered dessert with sponge cake, custard, fresh berries, whipped cream, topped with grated chocolate (V)

COFFEE

Filter coffee or tea & mince pies



THE RED LION
BRAFIELD

VG Suitable for both vegan and vegetarians. GF Gluten free. GFA Gluten free alternative.

*£50 deposit required per person. **Children under 12 years old. Menu is subject to change. RL21741.0724.

CHRISTMAS Day

make your BOOKING NOW

Complete your booking form and when you're ready, talk to a member of staff.
Check your order and then hand it back to us with your deposit of £50 per person.

YOUR DETAILS

Party Name	Mr / Mrs / Miss / Ms
Forename	Surname
Address	
Town / City	
County	Postcode
Tel No.	Email
Date of Booking	Time

STARTERS

NUMBER
REQUIRED

Smoked Salmon (GF)	
Cider & Onion Soup (V/GFA)	
Rainbow Beetroot Carpaccio (VG/GF)	
Pickled Pear (V/GF)	
Pan Seared Pigeon Breast (GFA)	

MAINS

NUMBER
REQUIRED

28 Day Aged Roast Sirloin Of Beef (GFA)	
Free Range Roast Norfolk Turkey (GFA)	
Pan Seared Lamb Rump	
Duo Of Meats (GFA)	
Lobster Thermidor (GFA)	
Wild Mushroom and Artichoke Heart Pithivier (VG)	

DESSERTS

NUMBER
REQUIRED

Orange & Cinnamon Cheesecake (V)	
Black Forest Gateau (V)	
Christmas Pudding (V/GFA)	
Panettone Bread & Butter Pudding (V)	
Trifle (V)	

SPECIAL REQUESTS / DIETARY REQUIREMENTS

**Please enclose a deposit of £50 per person
with your completed booking form.**

I enclose a deposit/payment
to the value of

£

Cancellations must be made in writing with 14 days notice; failure
to give such notice may result in a requirement for payment in full.

Please note menu is subject to change. Food allergy notice: if you have a food allergy or a special dietary requirement please inform a member of our staff before you place your order. A deposit of £50 per person is required for parties dining from our Christmas Day menu (25th December 2024). Parties are required to submit a pre-order for food one week before they are booked to dine. Cancellations must be made in writing with 14 days notice, failure to give such information may result in a requirement for payment in full.