



## *Christmas Day at The Red Cow 2024*

### *To Start*

*Cream of roasted red pepper soup with saffron and thyme croutons, freshly baked bread and Netherend farm butter*

*Smoked salmon, prawn and avocado with Marie Rose sauce, salsa and baby gem lettuce*

*Duck liver, cognac and orange pate with toasted sour dough, red onion chutney, leaf dressing and Netherend farm butter*

### *To Follow*

*Traditional roast turkey, goose fat roast potatoes, creamy mashed potato, pan roasted vegetables, Brussels sprouts with*

*pancetta lardons, roasted chestnuts, pigs in blankets, stuffing and rich gravy*

*Oven baked fillet of Scottish salmon, with pancetta lardons, Hassel back roast potatoes, pea puree, and caper and thyme*

*beurre Blanc*

*Fillet mignon. Fillet steak with parsley butter, garlic and parsley mash, oven roasted Chantenay carrots, asparagus, spinach*

*and rich demi-glace sauce*

*Roasted parsnip and carrot wellington, chestnut mushrooms and pine nuts in a red wine jus, creamy herb mashed potato,*

*tenderstem broccoli and a parsnip cream*

### *To finish*

*Warm raspberry, cinnamon and almond torte with Chantilly cream and raspberry coulis*

*Sicilian lemon meringue cheesecake with Madagascan vanilla ice cream and strawberry and vanilla compote*

*Traditional Christmas pudding with brandy sauce and cranberry and port compote*

*Adults £75.95 per head. Children under 12 £39.95 ( £20 deposit per head )*

*Please advise of any food intolerances / allergies when pre ordering*