



Christmas Fayre at The Red Cow 2024

To start

Cream of parsnip soup with salt & pepper croutons , sour dough bread and dairy butter

Classic prawn cocktail with Marie rose sauce , smoked paprika and brown bread

Creamy garlic mushrooms with fresh stilton on chargrilled focaccia bread

Duck liver pate, real ale chutney, toasted brown bread and dairy butter

Main course

Traditional roast turkey, roast potatoes, creamy mashed potato, pan roasted vegetables, Brussels sprouts with pigs in blankets, stuffing and rich gravy

Pan fried Scottish salmon fillet with a cheese & parsley sauce, crushed new potatoes, tenderstem broccoli

Slow cooked lamb shank in a rich port gravy, buttered parsley and garlic mash, oven roasted carrots and fine green beans

Grilled venison and mustard sausages, buttered parsley mash, garden peas and red wine gravy

Roasted saffron cauliflower gratin with gruyere cheese, hassle back garlic new potatoes, Chantenay carrots and port and cranberry jus

Dessert

Traditional Christmas pudding with brandy sauce and cranberry and port compote

Warm chocolate brownie with salted caramel ice cream

Strawberry and cream cheesecake with vanilla ice cream

Two courses £21.95 Three courses £27.95 (£10.00 per head deposit)

Please advise of any food allergies / intolerances at the time of booking