

***Christmas Fayre At The Red Cow***

***To Start***

*Roasted cauliflower and cheddar soup, herb oil, cheddar croutons, toasted bread and butter*

*Homemade chicken liver and brandy pate, balsamic tomato and onion chutney, salad and toasted bread*

*Slow cooked pulled beef croquette, tomato and mascarpone sauce, rocket and herb oil*

***For Main***

*Roasted Derbyshire turkey, rosemary roasted potatoes, creamed mashed potato, sauteed green vegetables and sprouts, roasted carrots, pigs in blankets, home made Yorkshire pudding and gravy*

*Slow cooked ballotine of beef, horseradish and chive mash, roasted vegetables, red wine and silver skin onion sauce*

*Roasted butternut squash and red pepper filo pie, garlic buttered new potatoes, sautéed cabbage, roasted carrots, tomato and basil sauce*

***For Dessert***

*Brandy-soaked Christmas pudding with brandy sauce*

*Mulled wine berry trifle, Chantilly cream and toasted almonds*

*Homemade profiteroles, Belgian chocolate sauce, white chocolate crumb*

*Home made toffee and ginger sponge, toffee sauce, vanilla ice cream*

***From Tuesday 2nd December until Tuesday 23rd December***

*Mian course only £15.95 Two courses £23.95*

*Three courses £ 29.95*