



Christmas Day At The Red Cow

Appetiser

Homemade bread with whipped black pepper and truffle butter

To Start

Roasted butternut squash soup, chive oil, crispy red onions and toasted bread and butter

Pulled chicken and honey glazed ham terrine, homemade piccalilli, bread crisp and chicken fat butter

Smoked salmon and poached king prawns, basil mayo, croutons, crispy capers and rocket

Sauteed garlic and truffle wild mushrooms en croute, parmesan cream sauce

For Main

Butter and herb roasted Derbyshire turkey, pork and caramelised onion stuffing, sprouts, honey glazed carrots and parsnips, roasted rosemary potatoes, creamed mashed potato, homemade Yorkshire pudding, pigs in blankets, rich turkey gravy

Black treacle and roasted garlic marinated fillet of beef, duchess potatoes, wild mushrooms, Chantenay carrots, baby leeks, beef and red wine jus. (Up to medium)

Pan fried fillet of salmon, dauphinoise potatoes, tenderstem broccoli, roasted cabbage, king prawn spring roll, crushed peas and white onion sauce

Sauteed wild mushroom and sun blush tomato risotto, parmesan flakes and truffle oil,

For Dessert

Brandy soaked traditional Christmas pudding with brandy sauce

Belgian chocolate and orange bread and butter pudding with orange crème anglaise

Raspberry and vanilla crème Brulee, lemon and ginger shortbread biscuit

White chocolate and Baileys cheesecake, pistachio ice cream ginger biscuit crumb

Coffee and mince pies

Adults £79.95 Children under 12 yrs £38.95

Prior booking only . Pre-order required by end November . £20.00 per head deposit