



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

Min course only £15.95 Two courses £23.95

Three courses £ 29.95