



Christmas Day At the Red Cow

Canapes

*Caramelised apple and thyme sausage roll, smoked bacon and apple jam
Chargrilled chicken tikka skewer, curried mayo, mango chutney, poppadom
Truffle whipped goats cheese filo basket, beetroot jam*

No canape selection needed, all will be sent

To Start

*Honey roast parsnip soup, parsnip crisp, homemade sage and honey bread, whipped butter
Sautéed wild mushrooms, sour dough bread, tarragon and truffle cream, soft poached
egg, parmesan crisp
Home made crab and king prawn ravioli, shellfish and lemongrass sauce, sesame and
coriander rice cracker
Smoked duck, honey and thyme roasted beetroot, chicory and orange salad*

For Main

*Butter and thyme roasted Derbyshire turkey, pork and chestnut stuffing, sautéed sprouts
and bacon, honey glazed carrots and parsnips, roasted rosemary and garlic potatoes,
creamed mashed potato, homemade Yorkshire pudding, pigs in blankets, rich turkey
gravy
Parmesan and herb roasted cod loin, roasted little gem, confit new potatoes, thyme and
garlic slow roasted cherry tomatoes, sautéed peas and leeks, prosecco and clam sauce
Roasted beef wellington, beef dripping creamed potatoes, orange and honey glazed carrots,
roasted shallots, baby leeks, beef and Malbec jus
Roasted butternut squash, sage and ricotta tart, garlic and rosemary potatoes, roasted
tenderstem broccoli, glazed carrots, honey and cider reduction.*

For Dessert

Brandy-soaked traditional Christmas pudding with brandy sauce

Orange and maple syrup crème Brulee, cinnamon and orange shortbread

Salted caramel and roasted pear cheesecake, ginger and oat crumble, Sour cream and lime ice cream

Belgian chocolate mousse, Kirsch-soaked cherries, chocolate chip biscuit

Coffee and mince pies

*Please advise on your pre-order of any dietary requirements,
allergies or food intolerances for each dish*

Adults £84.95 Children under 12 yrs £41.95

Prior booking only.

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