



# FESTIVE DINNER

2 COURSE £23.95 | 3 COURSE £26.95

## STARTERS

Chef's Winter Soup (v, vea, gfa)  
Warm house bread & salted butter

Spiced Goats Cheese Tart (va)  
Baby rocket & Grana Padano salad

Chicken Liver Pate (gfa)  
Winter chutney & toasted sour dough bread

Hot Smoked Salmon (gf)  
Dill crème fraiche, Spanish avruga caviar & pea shoots



## MAINS

Traditional Roast Turkey (gfa)  
With all the trimmings & rich turkey jus

Braised Feather Blade of Beef (gf)  
Garlic & chive mash potato, glazed roots & red wine jus

Wild Mushroom Penne Pasta (v, vea, gfa)  
Tossed in a creamy garlic & tarragon sauce with toasted garlic bread

Pan Seared Scottish Salmon (gf)  
Crushed potatoes, seared stem broccoli & bearnaise sauce



## DESSERTS

Classic Christmas Pudding (v)  
Brandy custard & winter berry compote

Chef's Cheesecake of the Day  
Fresh berries & fruit coulis

Dark Chocolate Brownie (v)  
White chocolate sauce & sugar dust

Trio of British Cheese (gfa)  
Winter chutney, celery sticks, grapes & oatcakes



Please alert our team of any food allergies or intolerances that you have and we will do our best to accommodate you.  
(V) vegetarian, (VA) vegetarian available, (VE) vegan, (VEA) vegan available,  
(GF) gluten free, (GFA) gluten free available

— THE —  
**REDHURST**

HOTEL • RESTAURANT • BAR



— FESTIVE DINNER —