

THE RED BULL

COUNTRY PUB | DINING

TO START

Smoked Mackerel

Black cherries, yogurt, charred chicory & candied walnuts

Golden & Candied Beetroot

Greek feta, puy lentils & coriander cress

Celery, Kentish Apple & Local Blue Cheese Soup

Sourdough croutons

Venison & Game Terrine

Local Toasted Sourdough

MAINS

In House Smoked Turkey

Butter roasted breast & confit leg, sage & onion stuffing, pig in blanket.

Ghee Roasted Stone Bass

samphire and sea herb pakora Goan curry sauce.

Redwine Braised Beef Brisket

Horseradish creamed potato, Red wine Madeira jus

Crown Prince Squash Risotto

toasted pumpkin seed & hazelnut Dukha, maple and chipotle glazed Oyster mushrooms

Table served with seasonal vegetables & local rapeseed oil roasted potatoes

DESSERTS

Traditional Christmas Pudding

Classic brandy sauce

Double Belgium Chocolate Torte

Cointreau orange cream

Festive Winter Mess

Cardamom and cinnamon spiced berries

Classic - 3 courses £36.95 | **Indulgent** - 3 courses, glass of prosecco on arrival & chocolates to finish £43.95

Extravagant - 3 courses, glass of Chapel Down sparkling wine, Christmas cocktail & chocolates to finish £55.95

Available from 28th November until 20th December

Dietary requirements can be catered for with prior notice, please indicate on booking form.

COUNTRY PUB | DINING

Name:	
Contact Number:	
Email Address:	
Booking Date:	
Booking Time:	
Number in Party:	
Dining Package:	

[illegible]

Table Wine		
Bin Number	Wine Name	Quantity