

THE RED BULL

COUNTRY PUB | DINING

TO START

Spiced Pumpkin and Lentil Broth

Parsnip crisp

Scottish Smoked Salmon

Pea and mint pannacotta

Local Game and Wild Boar Terrine

Gooseberry compote

MAINS

Traditional Turkey

Butter roasted breast & confit leg, sage & onion stuffing, pig in blanket, duck fat roast potatoes

Cassoulet

Confit duck leg, Toulouse sausage, braised pork belly and white beans

Local Rare Breed Pork Tenderloin

Celeriac mash and black pudding crumb and cider jus

Pan Roasted Sea Bass Fillet

Crab, samphire and sea herb risotto

Maple and Mustard Glazed Winter Roots

Baba ghanoush, salsa Verdi, tahini zatar dukkah

DESSERTS

Lemon Sultana Cheesecake

Limoncello crème fresh

Belgian Chocolate Tiramisu

Crème de cacao

Christmas Pudding Torte

Vanilla ice cream, mince pie crumb

Classic - 3 courses £31.95 | **Indulgent** - 3 courses, glass of prosecco on arrival & chocolates to finish £37.95

Extravagant - 3 courses, glass of Chapel Down sparkling wine, Christmas cocktail & chocolates to finish £49.95

Available from 1st December until 23rd December

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

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Dietary Requirements

[illegible]

Quantity

Number	Wine Name	Quantity

01622 290220 | theredbull@spiritbars.co.uk