

NEW YEARS EVENING MENU

STARTERS

HOMEMADE VEGETABLE BROTH

SERVED WITH A WARM GRANARY ROLL

ARBROATH SMOKIES

FLAKES OF ARBROATH SMOKIES. TOPPED WITH DAUPHINOISE POTATOES & BAKED

BLACK PUDDING, BACON & POACHED EGG STACK

DRIZZLED WITH A WHOLEGRAIN MUSTARD SAUCE

MAIN COURSES

RED LION RIBEYE

8OZ RIBEYE STEAK, COOKED TO YOUR LIKING, TOPPED WITH CARAMELISED RED ONION & COLSTON BASSET STILTON

SMOKED HADDOCK FILLET

SET ON SCALLOPED POTATOES & LEEKS, TOPPED WITH A CREAMY WHITE WINE SAUCE & BAKED

CORN FED CHICKEN BREAST

CARVED OVER A NEST OF ROOT VEGETABLES ROASTED WITH LEMON THYME & SURROUNDED BY A RICH RED WINE JUS.

MUSHROOM CRANBERRY & BRIE WELLINGTON

MUSHROOMS, CRANBERRIES, SPINACH & HAZELNUTS, TOPPED WITH BRIE, ENCASED IN PUFF PASTRY & BAKED

DESSERTS

APPLE & MULLED WINE CRUMBLE

HOMEMADE & SERVED WITH EITHER ICE CREAM OR CUSTARD

WARM TREACLE & STEM GINGER TART

SERVED WITH FRESH CREAM OR ICE CREAM

CHEESE & BISCUITS

A SELECTION OF CHEESES SERVED WITH CELERY STRAWS, ONION MARMALADE & SCOTTISH OAT CAKES

HOMEMADE LEMON CHEESECAKE

SERVED WITH CHILLED FRESH CREAM OR ICE CREAM & RASPBERRIES

£30.00 PER PERSON

BACON ROLLS & HOT SAUSAGE ROLLS JUST BEFORE MIDNIGHT & "RED HOUSE LANE" PLAYING LIVE INTO THE NEW YEAR



GINSPIRED LTD

Red Lion Broughton

STOCKISTS OF:



Foxdenton

EST. 1935

Recognisably Different



FEVER-TREE
Premium Natural Mixers

TWO BIRDS

~ COUNTRYSIDE SPIRIT ~

BEDROCK
GIN

POP IN TO THE RED LION TO BUY ANY OF THESE PRODUCTS OR CALL 01536 790239 TO ORDER.

WATCH OUT A NEW ON-LINE ORDERING SERVICE COMING SOON

THE RED LION



BROUGHTON

7 HIGH STREET
BROUGHTON

01536 790239

CHRISTMAS MENU 2017



BOOKING FORM

Please phone first to check availability of date required, we can hold a provisional booking for 10 days. To confirm your booking please fill in this booking form and send it with your deposit. Thank You.

Contact Name
Company Name (If applicable).....
Contact Address
.....
.....
.....
Contact Phone Number

Date of Party / /
Time of Arrival
Number of People in Party.....

**Christmas Fayre Menu's are available from
Friday 1st up to & including Saturday 23rd of
December 2017**

Christmas Fayre Lunch
Deposit of £5 per person required
Christmas Fayre Evening
Deposit of £5 per person required
New Years Evening Meal
Deposit of £15 per person Required

Total deposit paid £

Your Booking will only be confirmed on receipt of this booking form & Deposit.

Pre orders are required for both Christmas Fayre menus. These will be required by the 12th November at the latest.

Please inform us of any special dietary requirements or Allergies for your party with your pre order. If anyone in your party has any concerns please do not hesitate to contact myself or one of my team on 01536 790239

Thank you
Pippa

CHRISTMAS FAYRE LUNCHEON MENU

STARTERS

HOMEMADE CAULIFLOWER & CHEDDAR CHEESE SOUP

SERVED WITH A WARM ROLL & BUTTER
BREADED PLAICE GOUJONS
SERVED WITH SALAD, LEMON WEDGE & HOMEMADE TARTARE DIP

BRIXWORTH PATE

LOCALLY SOURCED BRIXWORTH PATE SERVED WITH A CRUSTY ROLL & CUMBERLAND SAUCE

BEER BATTERED MUSHROOMS

MUSHROOMS DEEP FRIED IN OUR OWN BEER BATTER & SERVED WITH A CREAMY GARLIC DIP

FAN OF CANTALOUPE MELON

FAN OF CANTALOUPE MELON SERVED WITH A MULLED WINE SYRUP

MAIN COURSES

CHRISTMAS PLATTER

SLICES OF TURKEY SERVED WITH RICH GRAVY, STUFFING AND PIGS IN BLANKETS

ROAST TOPSIDE OF BEEF

SLICES OF ROAST TOPSIDE SERVED WITH A RICH GRAVY & HOMEMADE YORKSHIRE PUDDING

HERB CRUSTED COD LOIN

SET ON A MINTED MUSHY PEA PUREE

10OZ GAMMON STEAK

SERVED WITH FRESH GRILLED PINEAPPLE & TOMATO, SERVED WITH CHIPS & PEAS

MUSHROOM, BRIE, HAZELNUT & CRANBERRY WELLINGTON

SET ON A CREAMY WHITE WINE & MUSHROOM SAUCE

DESSERTS

CHRISTMAS PUDDING

SERVED WITH BRANDY CUSTARD

TRIPLE CHOCOLATE CHEESECAKE

SERVED WITH FRESH DOUBLE CREAM

HOMEMADE LEMON POSSET

FINISHED WITH FRESH RASPBERRIES & SERVED WITH AMARETTO BISCUITS

HOMEMADE RASPBERRY PAVLOVA

HOMEMADE MERINGUE TOPPED WITH WHIPPED CREAM & FRESH RASPBERRIES

£16 per person

CHRISTMAS FAYRE EVENING MENU

STARTERS

HOMEMADE CAULIFLOWER & CHEDDAR CHEESE SOUP

SERVED WITH A WARM ROLL & BUTTER

BREADED PLAICE GOUJONS

SERVED WITH SALAD, LEMON WEDGE & HOMEMADE TARTARE DIP

FIG & GOATS CHEESE PARCEL

SWEET & JUICY FIGS MIXED WITH CREAMY GOATS CHEESE & HERBS, WRAPPED IN DELICATE FILO PASTRY & SERVED ON A BALSAMIC DRESSED SALAD

BRIXWORTH PATE

LOCALLY SOURCED BRIXWORTH PATE SERVED WITH A CRUSTY ROLL & A CUMBERLAND SAUCE

FAN OF CANTALOUPE MELON

SERVED WITH A MULLED WINE SYRUP

MAIN COURSES

CHRISTMAS PLATTER

SLICES OF TURKEY SERVED WITH RICH GRAVY, STUFFING AND PIGS IN BLANKETS

SLOW BRAISED BEEF IN ALE

A TENDER PIECE OF STEAK BRAISED SLOWLY IN A RICH REAL ALE & CARAMELISED ONION GRAVY

HERB CRUSTED COD LOIN

SET ON A MINTED MUSHY PEA PUREE

10OZ GAMMON STEAK

SERVED WITH FRESH GRILLED PINEAPPLE & FRIED EGG, SAUTÉED MUSHROOMS & BEER BATTERED ONION RINGS, CHIPS & SALAD

MUSHROOM, BRIE, HAZELNUT & CRANBERRY WELLINGTON

SET ON A CREAMY WHITE WINE & MUSHROOM SAUCE

8OZ RUMP STEAK

COOKED TO YOUR LIKING & SERVED WITH GRILLED TOMATO, SAUTÉED MUSHROOMS; BEER BATTERED ONION RINGS, CHIPS & SALAD
(THIS DISH CARRIES A £2 SUPPLEMENT)

DESSERTS

CHRISTMAS PUDDING

SERVED WITH BRANDY CUSTARD

TRIPLE CHOCOLATE CHEESECAKE

SERVED WITH FRESH DOUBLE CREAM

HOMEMADE LEMON POSSET

FINISHED WITH FRESH RASPBERRIES & SERVED WITH AMARETTO BISCUITS

RASPBERRY PAVLOVA

HOMEMADE MERINGUE TOPPED WITH FRESH WHIPPED CREAM & FRESH RASPBERRIES

MIXED CHEESE & BISCUITS

A SELECTION OF CHEESES SERVED WITH CELERY STRAWS & RED ONION MARMALADE

£20 per person