



THE RED LION

HOCKLEY B18 6NG

CHRISTMAS MENU

2014

3 COURSES £24.95

MAPLE-ROASTED PARSNIP SOUP

SERVED WITH FRESHLY BAKED BREAD

SALMON SALAD

TREACLE CURED SALMON, HOT SMOKED SALMON WITH DILL CREME FRAICHE & TOAST

PORK TERRINE

SERVED WITH CHUTNEY, PICKLES & SOURDOUGH

POACHED PEAR SALAD

SPICED POACHED PEAR, BLUE CHEESE, TOASTED WALNUTS & RED CHARD

ROAST TURKEY DINNER

HERB ROASTED FREE RANGE TURKEY, PIGS IN BLANKETS, HONEY SNIPS, WINTER VEG,
ROASTIES, CRANBERRY SAUCE & TURKEY GRAVY

VEGETABLE PIE

FULL CRUSTED PIE WITH HONEY SNIPS, WINTER VEG & ROASTIES

LEMON & DILL ROASTED SALMON FILLET

SALMON FILLET, CRUSHED NEW POTATOES, WATERCRESS, CHAMPAGNE &
PINK PEPPERCORN SAUCE

OX CHEEK

GUINNESS BRAISED OX CHEEK WITH HORSERADISH MASH, WINTER VEG
BACON & ONION GRAVY

MINCE PIE CRACKERS

SERVED WITH WHIPPED BRANDY CUSTARD

BAILEYS CHEESECAKE

SERVED WITH CHOCOLATE COATED COFFEE BEANS

ESPRESSO CHOCOLATE CAKE

SERVED WITH VAILLA ICE CREAM

BRITISH CHEESE PLATE

SERVED WITH BISCUITS & SPICED CHUTNEY

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