



THE RED LION

Christmas Menu

THURSDAY 26 NOVEMBER - SATURDAY 26 DECEMBER 2026

STARTERS

Confit Salmon, creme fraiche, pickled cucumber, dill oil (gf)

Venison Scotch Egg, brown sauce, frisee mustard salad

Goat's Cheese and Cranberry Filo Tart, caramelised onion, walnuts (v)

Duck Liver Pate, spiced orange chutney, toast (gfa)

Winter Spiced Pumpkin Soup, crispy sage, pumpkin seeds (v, ve, gfa)

MAIN COURSE

Roast Turkey, sage and onion stuffing, roast potatoes, seasonal vegetables, gravy (gfa)

Venison Wellington, dauphinoise, celeriac puree, cavolo nero, port jus (supplement £15)

Pork Belly, glazed carrots, black pudding, crushed new potatoes, pear cider sauce (gfa)

Winter Game Pie, mashed potato, braised red cabbage, greens, gravy

Sea Bream, new potatoes, garlic spinach, champagne sauce (gf)

Wild Mushroom and Chestnut Cottage Pie, garlic buttered greens (gf, v, ve)

DESSERT

Christmas Pudding, brandy sauce

Sticky Toffee Pudding, butterscotch, clotted cream ice cream

Baked Alaska, gingerbread, parkin, ginger preserve

Spiced Pear and Apple Crumble, vanilla ice cream (v, ve, gfa)

Triple Chocolate Brownie, candied pecans, salted caramel ice cream

Cheeseboard to Share (in place of 2 desserts)

£32 FOR 2 COURSES

£38 FOR 3 COURSES

Call us on 01939 290171

or visit

www.theredlionmyddle.co.uk



(V) - Vegetarian (Ve) - Vegan (Gf) - Gluten free (Gfa) - Gluten free adaptable on request