

THE REDLION

AT MILTON BRYAN

Festive Menu

— ■ STARTERS ■ —

Roasted Butternut Squash & Sweet Potato Soup (v)
Toasted Seeds, Crusty Bread & Butter.

2 Courses £24.95

3 Courses £29.95

Curried Cauliflower (ve,gf)
Cauliflower 3 ways, Onion Bahji, Coriander.

Pork Rillettes
Onion & Sloe Gin Chutney, Cornichons, Crisp Toasts.

"Tartiflette Toastie"
Creamy Garlic, Bacon Lardons, Shallots, Reblochon Cheese on Toast. Dressed Cress.

Goldstein's Oak Smoked Salmon
Classic Tartare Garnish. (+£2)

Stuffed Portabello Mushroom (v,gf)
King Oyster Mushrooms, Roasted Red Pepper & Vine Tomato Sauce, Roquefort, Salsa Verde.

— ■ MAIN COURSES ■ —

Watergate Farm Free Range Turkey (gfa)
Pigs in Blankets, Cranberry, Bacon & Sage Stuffing, Brussel Sprouts with Chestnut & Bacon Butter, Steamed Greens, Smashed Root Vegetables, Goose Fat Roast Potatoes & The Best Gravy For Miles!

Wild Mushroom and Vegetable Nut Roast Lattice (v) vegan available
Sage & Onion Stuffing, Brussel Sprouts with Chestnut & Rosemary Butter, Steamed Greens, Smashed Root Vegetables, Roast Potatoes & Truffled Gravy.

Aubreys 255g Ribeye Steak (gfa)
Char-grilled to your liking, Blistered Cherry Vine Tomatoes, Mushrooms, Chips, Beef Dripping Gravy. (+£7.5)

12hr Red Wine Venison Ragu
Slow Cooked Woburn Estate Venison, Smoked Pancetta, Pappardelle, Parmesan.

Seared Bass & Steamed Mussels (gf)
On a White Wine & Cream Chowder, Baby Spinach, Samphire.

— ■ SWEETS ■ —

Christmas Pudding
Brandy Crème Anglaise, Vanilla Bean Gelato.

Eggnog Panna Cotta (gfa)
Grenola, Morellino Cherry Sorbetto

Spiced Toffee Apple Crumble
Crumble Top Biscuit, Caramel Custard.

Warm Chocolate Brownie (gfa)
Chocolate Sauce, Vanilla Bean Gelato, Biscoff Crumb

Selection of 4 British Artisan Cheeses
Biscuits, Celery Sticks, Grapes & Quince (+£2)