



THE RED BULL

Christmas menu 2011

Served from Tuesday 23rd November to Friday 23rd December
(Not available Sundays Lunchtimes)

Deep Fried Prawn Medley

A selection of Hot & Spicy Prawn, Coconut Prawn & Prawn Twisters served with a salad garnish & ginger, lime & spring onion dip

Bloody Mary & Basil Soup

Tomatoes, Basil, Worcestershire sauce, Tabasco & Vodka Served with Crusty Bread

Game & Apricot Terrine

Served with a salad garnish, Toast & Onion Chutney

Prawn & Crayfish Cocktail

Served on a bed of lettuce with Marie Rose sauce & brown bread

Rosemary & Garlic Brie Wedges

Served with a salad garnish & Cumberland Sauce

Roast Turkey

Served with all the trimmings

Roast Leg of Duck Tia Maria

Gently braised duck leg served with Black Cherry & Tia Maria Sauce

Game Casserole

Venison, Pheasant, Rabbit & Partridge in a rich port & red wine game sauce

Ham Hock & White Onion Pudding

Ham Hock cooked in a white wine & cream Sauce and encased in a suet pudding

Baked Escalope of Salmon

Garnished with fresh watercress & a Watercress & crayfish tail Sauce

Vegetarian Bake

Onions, Mushrooms, Courgettes, Butternut Squash & leeks bound in creamy sauce & topped with a herb crust.

Saint Stephens Tart

Mincemeats, Apricot Halves, Lattice pastry lid, toasted Almonds

Raspberry & Drambuie Shortbread

White Chocolate & Baileys Cheesecake

Mandarin & Cointreau Zuppa Anglaise

A plain sponge steeped in Cointreau, spread with mandarin preserve layered with cream, mandarin & Cointreau mouse

Coffee & Mints

TUES-SAT LUNCHTIME 3 COURSE £19.95 2 COURSE £14.95

TUES-SAT EVENING 3 COURSE £22.95 2 COURSE £17.95

CHILDREN 12 & UNDER 3 COURSE £11.95 2 COURSE £8.95