

RED LION

EST 1700

CHRISTMAS MENU

2026

STARTERS

ROAST BUTTERNUT & SWEET POTATO SOUP GFO V
Chilli oil & homemade bread.

PRAWN & SMOKED SALMON COCKTAIL GF
Marie Rose sauce & homemade bread.

GOATS CHEESE TART V
Caramelised onion & roasted figs.

COUNTRY PORK FARMHOUSE PÂTÉ GF
Christmas chutney & toast.

MAINS

LAYERED VEGETABLE PIE VG
Sweet potato, celeriac, beetroot & spinach in suet pastry case.
Baby Hasselbacks, Chantenay carrots & sprouts.
Caramelised onion & white wine sauce.

PAN FRIED SALMON & GRILLED PRAWN GF
Roasted winter root vegetables.
Parsley puree & lemon sauce.

RED LION CHRISTMAS DINNER GFO
Roast turkey breast, pigs in blankets, stuffing.
Beef dripping roasties, Christmas vegetables.
Red wine gravy.

PORK TENDERLOIN & PARMA HAM GF
Dolcetta Dauphinoise, crackling, Christmas vegetables.
Spiced apple puree, red wine sauce.

DESSERTS

CHRISTMAS PUDDING TART
Brandy sauce.

MULLED WINE & BLACKBERRY TRIFLE

STICKY TOFFEE PUDDING GF
Caramel sauce & vanilla ice cream.

BLACK FOREST CHEESECAKE V

2 COURSES £27.50 | 3 COURSES £34.95

Please notify us if you have a dietary requirement or allergies.

GF/O Gluten Free/Option V Vegetarian VG Vegan

1st - 23rd December, 5.00 - 8.30pm

call 01629 584888, email theredlionmatlock@gmail.com