

Red Lion
RESTAURANT

FESTIVE SUNDAY LUNCH

2 COURSES: £28 • 3 COURSES: £32

STARTERS

Winter Root Vegetable Soup (V) (*)

Homemade bread

Chicken Thigh and Ham Hock Terrine (*)

Tomato chutney - Dressed leaves - Toasted sourdough

Oven-baked Goat's Cheese (V) (GF)

Beetroot - Pumpkin seeds - Endive lettuce

Wild Mushroom Tart (V)

Grilled Sardines (*)

With roast pepper jam, served on toast

MAINS

Derbyshire Free Range Roast Turkey (*)

Roasted potatoes - Seasonal vegetables - Pigs in blankets - Sage & onion stuffing - Pan gravy

Slow-braised Walton Lodge Beef Brisket (*)

Wholegrain mustard mashed potatoes - Honey-glazed root vegetables - Roasting juices

Roast Pork Loin (*)

Seasonal vegetables - Yorkshire pudding - Sage & onion stuffing - Pan gravy

Pan-roasted Fillet of Salmon (GF)

Crushed new potatoes - Charred courgette - Seasonal greens - Beurre blanc sauce

Butternut Squash, Feta and Pecan Wellington (V)

Honey-roasted and fennel-glazed Chantenay carrots - Creamed potatoes - White wine crème sauce

DESSERTS

Mandarin Cheesecake (V)

Candied orange zest - Vanilla Chantilly crème

Belgian Chocolate Torte (V)

Raspberry coulis - Fresh raspberries

Christmas Pudding (V) (GF)

Cranberry compote - Brandy sauce

Sticky Toffee Pudding (V)

Toffee sauce - Salted caramel ice cream

Duo of Local Cheeses (V) (*)

Chutney - Crackers - Grapes

*Let there
be lunch...*

(V) - Vegetarian (GF) - Gluten Free (*) - Dish can be Gluten Free

Please inform a member of our team of any specific dietary requirements or allergies. Thank you, we appreciate your custom.