

CHRISTMAS PARTY MENU

£ 33 . 00

Sipsmith sloe gin cured salmon,
horseradish crème fraîche, rye bread

Camembert & sage croquettes, pear & ginger compote

Crispy duck, oak leaf, candied hazelnuts, clementine

Smoked chicken & parma ham terrine,
mulled cranberry chutney, toast

Sweet potato, coconut & chilli soup

Roast free range bronze turkey, sage & onion stuffing,
pigs in blankets, duck fat roast potatoes,
sauté pecan sprouts, parsnip purée, roast carrots

Vegan haggis & root vegetable Wellington,
devils in blankets, roast potatoes, sauté pecan sprouts,
parsnip purée, roast carrots

Roast cod, hollandaise, roast baby jacket potatoes,
charred cabbage

Haunch of venison, wild game hotpot,
tenderstem broccoli

30 day dry aged rib-eye steak, truffle butter,
crisp potatoes, winter greens (£5 supp.)

Christmas pudding, brandy custard

Chocolate brownie, pistachio & honeycomb crumb,
vanilla ice cream

Gingerbread, pear & caramel trifle

Morello cherry tart, coconut ice cream

Beauvale blue & Westcombe farmhouse Cheddar,
fig jelly & cracker bread

Available 19th November – 24th December pre-booked
2 courses £28 available pre-booked lunchtimes only

CHRISTMAS DAY MENU

£ 80 . 00

Wild mushroom & chestnut soup, truffle oil

Smoked halibut, poached salmon & smoked trout pâtés,
caper dressing, rye bread

Wood pigeon breast, blackberry & hazelnut dressing, spiced pear

Roast free range bronze turkey, duck fat roast potatoes,
pigs in blankets, gravy

Roast monkfish, mussel & clam ragout, saffron, tarragon

Roast rib of beef, duck fat roast potatoes,
Yorkshire pudding, red wine jus

'Field Roast', roast potatoes, cranberry, vegan gravy

Christmas vegetables:

Sauté pecan sprouts, parsnip purée, roast carrots, winter greens

Traditional Christmas pudding for the table
flaming brandy, double cream, brandy custard

White Forest trifle

Caffé Latte panna cotta

Brillat Savarin, black truffle,
toasted fruit loaf & seeded cracker bread

Tea, coffee & sweet treats

Pre-order required by 1st December

*Our suggestions of good value, lovely wines which
will go beautifully with any of our Christmas menus.*

Champagne: Pol Roger Brut White Label

Prosecco: Follador Brut, Italy

White: Limoux Chardonnay, Toques et Clochers, Languedoc, Fr
Ara Single Vineyard Pinot Gris, Marlborough, NZ

Red: Pinot Noir, Moulin de Gassac, Herault, Fr
Rioja Reserva 'Gavanza', Bodegas Dominun, Sp
MAGNUM – Cotes du Rhone, Domaine de Chapoton, Fr

CHRISTMAS BUFFET MENU

£18.00 per person

Topped warm pork pies

Smoked trout, cracker bread

Turkey & cranberry sliders

Pig in blanket croquettes

Baby jackets: bacon, cheese & crème fraiche;
guacamole & sour cream

Baked Camembert, apricot, pecan & chilli

Beetroot hummus, cracker bread

Wild mushroom 'sausage rolls'

Butternut squash sliders, red slaw

Mini mince pies & brandy butter

Chocolate brownie

Minimum 10 person. Pre-order required.

BOXING DAY BARREL RUN

Join us on Boxing Day for the annual Grantchester Barrel Run.

We will have Street Food Stalls out front with sizzling meats
and warming drinks or step inside for the warmth of the fire
and buzz of the bar and our British Boxing Day classics menu.

NEW YEAR'S EVE

Join us on NYE & enjoy a night of music & dancing to see
in the New Year. Get a group of friends together,
book a table & put your dancing shoes on for some
soundtracks that will see everyone on the dance floor.

Dinner bookings available 6:30pm – 9:30pm from
our normal menu with the addition of
some NYE 'Big Bang' specials.

NEW YEAR'S DAY 'RECOVERY' BRUNCH

Ease yourself gently into 2019 with our fantastic New Year's
Day Recovery Brunch. Bloody Mary's, Prosecco & Mimosa,
American pancakes with bacon & maple syrup, smoked
salmon & scrambled eggs and a whole lot more.

Available 11am to 5pm. Booking recommended.

CELEBRATE THE SEASON

The Red Lion is the perfect place for a Christmas celebration. This historic thatched countryside pub blends lovely architecture with an eclectic décor creating a wonderful space for a festive gathering with a sophisticated yet relaxed atmosphere. Step inside and experience a versatile venue oozing with character.

From our cosy bar with log burner or versatile dining rooms with open fires to 'The Reading Room' for private dining there's an area here just right for your event, be it a big corporate bash or a smaller get-together with friends.

EATING & DRINKING

Head Chef Yannick Boursier has created a range of superb menus offering something for everyone using fresh, locally sourced ingredients from small independent producers and incorporating all the wonderful flavours of Christmas.

At The Red Lion our drinks offer is second to none and our skilled bar team will be able to help you choose drinks to match the food.

Kick start your party with a delicious Christmas Cocktail or a stunning bottle of Pol Roger Champagne with a canapé or two. Choose wines to match your food from our eclectic wine list or ask our team to recommend a bottle or two from our show-stopping cellar list. Then round off the occasion with a glass of delicious desert wine – Christmas Pudding just isn't the same without it!

Let our team take the hassle out of planning your Christmas event. Get in touch now to discuss your requirements. All our menus & drinks lists are available online.

Bolt-ons to make your party really special.

On arrival: Aperitif & Canapés - A glass of something special with a few canapés £9.50 per person.

To finish up: Festive cheese board & bottle of Taylors LBV port to the table £65 (8-12 people).

10% off when you pre-order £150 of wine from our festive list

Ed and the team look forward to welcoming you over the festive period.

FESTIVE OPENING TIMES

1ST-23RD DECEMBER

Open 10am – 11pm
Food 12noon – 9:30pm

CHRISTMAS EVE

Open 10am – 12 midnight
Food 12noon – 9:30pm

CHRISTMAS DAY

Open 12noon – 5pm
Lunch from 12noon

BOXING DAY & THE GRANTCHESTER BARREL RUN

Open 9am – 6pm
Food 10am – 5pm

27TH-30TH DECEMBER

Open 10am – 11pm
Food 11am – 9:30pm

NEW YEAR'S EVE

Open 10am – 1am
Food 11am – 9:30pm

NEW YEAR'S DAY

Open 11am – 6pm
Brunch 11am – 5pm

2ND JANUARY

Open as normal

EARLY BIRD OFFER

Book to party with us between 19th November – 4th December and get 3 courses for the price of 2.

GIFT CARDS

You can't wrap a Christmas dinner but you can wrap one of our stylish gift cards. Family, friends and colleagues will love getting their own 'bar tab' to spend at their leisure. Ideal if you wish to treat a friend to a meal or need a nifty stocking filler. Put as little or as much on the card as you wish.

Available to purchase from the bar.

FOR ALL BOOKING ENQUIRIES:

Tel 01223 840 121

To make a party booking we require a £10 per person deposit (£25 for Christmas Day).

Pre-Orders 7 days in advance (Christmas Day by 1st December).

Please don't hesitate to contact us if you have any dietary requirements.

An optional 10% service charge will be added to all bills.

THE RED LION
GRANTCHESTER

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CHRISTMAS 2018



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CURED
SALMON
TURKEY
DUCK FAT
ROAST POT
ATOES SAUT
EED SPROUTS
PECANS PARSN
IP PUREE ROAST
CARROTS PIGS IN BL
ANKETS GRAVY WI
LD MUSHROOM CHES
TNUT SOUP TRUFFLE
OIL CHRISTMAS PUDDING

**THE
RED LION**

GRANTCHESTER