

# CHRISTMAS DRINKS PACKAGES

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## 10% OFF PRE-ORDERED WINE

Min £100 spend

**A BOTTLE OF BEEFEATER GIN OR  
KETEL ONE VODKA PLUS 12 TONICS (CRISP  
OR LIGHT SCHWEPPES) - £100**

Upgrade to Tanqueray 10 or Grey Goose for £20

**12 FOR THE PRICE OF 10 ON ANY  
BOTTLED BEER OR CIDER**

## GIFT CARDS

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### A CHRISTMAS DINNER YOU CAN GIFT WRAP

Treat a loved one this Christmas with a gift card, so they can eat, drink and be merry at their favourite pub.

**AVAILABLE TO BUY FROM THE BAR  
OR SCAN THE QR CODE TO BUY ONLINE**



**JOIN US THIS NEW YEAR'S EVE**  
Get in touch to celebrate at the pub

## OUR CHRISTMAS GIFT TO YOU

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Receive a complimentary glass of Prosecco when you pre-book and dine with us between 18th November and 1st December 2020 or 2nd and 3rd January 2021.\*

## GET IN TOUCH

### ADDRESS

33 High Street, Grantchester CB3 9NF

### TELEPHONE

0122 384 0121

### EMAIL

info@redliongrantchester.co.uk



**@GRANTCHESTERREDLION**

### CANCELLATION POLICY

We charge £10 per person for no shows, with all cancellations required in writing 72 hours before your reserved time.

### TERMS & CONDITIONS

\*T&C's apply. One glass of Prosecco or soft drink per person when dining from the Festive Party Menu only. Bookings and packages are subject to government guidelines and advice may change. Please see our website for up-to-date COVID-19 guidance and policies at the time of your booking and visit.

## MERRY CHRISTMAS

*from all of us at*

*The*  
**RED LION**

[WWW.REDLIONGRANTCHESTER.CO.UK](http://WWW.REDLIONGRANTCHESTER.CO.UK)

*Keeping you safe this  
festive season*

# CANAPÉ BOARDS

£17.5 PER PERSON

*For 6 people, pre-order only*

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## FESTIVE

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Scotch egg, piccalilli  
Smoked mackerel pâté, salted cracker bread  
Lamb kofta, harissa yoghurt  
Buffalo chicken wings  
Pulled pork nachos, jalapeños, BBQ sauce, Gouda dip,  
pico de gallo, soured cream  
Baby jacket potatoes, bacon, cheese, crème fraîche  
Goats' cheese, hazelnut crumb (v)

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## VEGAN

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Buffalo cauliflower wings  
Beetroot hummus, toasted sourdough  
Vegan cheese burger sliders, red slaw  
Mushroom & sweet potato roll  
Baby jacket potatoes, pico de gallo, guacamole

# FESTIVE PARTY MENU

2 OR 3 COURSE - £31/£34 PER PERSON

*Pre-order only - £10 deposit per person*

ADD A GLASS OF PROSECCO £3.0\*

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## STARTERS

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Crispy duck, oakleaf lettuce, plums, candied hazelnuts  
(Available as a main course)  
Smoked chicken & Parma ham terrine,  
mulled cranberry chutney, toast  
Gin-cured salmon, pickled cucumber, dill crème fraîche, rye bread  
Grilled king scallop, tiger prawn, garlic & parsley butter,  
breadcrumbs (£5.0 supplement)  
Camembert & sage croquettes, pear chutney (v)  
Butternut squash, coconut & coriander soup, sourdough (vg)

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## MAINS

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Stuffed shoulder of lamb, chestnut,  
red wine & cannellini beans, cavolo nero  
Roast turkey, pigs in blankets, pork & sage stuffing, duck fat roast  
potatoes, sautéed pecan Brussels sprouts, roast carrots, parsnip  
purée, cranberry sauce, gravy  
Roast pollock, roast baby jacket potatoes, charred cabbage, capers,  
hollandaise  
Venison haunch, mashed potatoes, Tenderstem® broccoli,  
blackcurrant & rosemary jus  
Vegan Wellington, roast potatoes, sautéed pecan Brussels sprouts,  
roast carrots, parsnip purée, cranberry sauce, gravy (vg)

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## DESSERTS

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Triple chocolate brownie, chocolate sauce, vanilla ice cream (v)  
Christmas pudding, brandy butter (v)  
Morello cherry tart, coconut ice cream (v)  
Colston Bassett Stilton, Montgomery's Cheddar,  
apricot chutney (£2.5 supplement)

# CHRISTMAS DAY MENU

5 COURSE - £80 PER PERSON

*Booking required - £30 deposit per person*

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## AMUSE-BOUCHE

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Figs stuffed with spiced winter fruits, torched clementines (vg)

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## STARTERS

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Wood pigeon breast, spiced pear, roasted Jerusalem artichokes,  
blackberry & hazelnut dressing  
Kiln-roasted salmon, smoked trout pâté, caper dressing, rye bread  
Wild mushroom, truffle & chestnut soup, toasted sourdough (vg)

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## MAINS

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Roast turkey, pigs in blankets, sage & onion stuffing,  
duck fat roast potatoes, parsnip purée, cranberry sauce, gravy  
Roast monkfish, crushed potatoes, pepperonata,  
watercress sauce  
Roast sirloin of beef, duck fat roast potatoes, Yorkshire pudding,  
parsnip purée, red wine jus  
Vegan Wellington, roast potatoes, cranberry sauce, gravy (vg)

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## CHRISTMAS TRIMMINGS

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Sautéed pecan Brussels sprouts, roast parsnips,  
roast carrots, greens (vg)

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## DESSERTS

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Black Forest trifle (v)  
Christmas pudding, brandy butter (v)  
White chocolate & almond milk panna cotta, roasted plums (v)  
Cashel Blue cheese, salted cracker bread, fig chutney (v)

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## PETIT FOURS

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White chocolate fudge, cranberries, pistachios, coconut (v)

*A discretionary 12.5% service charge will be added to your bill. All service charges, cash and credit/debit card tips are paid in full to our team members.*

*Full allergen information on the ingredients in the food we serve is available upon request - please speak to a member of the team.*

