



Christmas 2020

As you will appreciate things are different this year with a maximum of 6 people from one household per table (at the time of writing).

We will require a deposit and pre-order to secure your booking for the festive menus and ask that the whole table chooses from the same menu. During lockdown please email - redlioncholsey2020@gmail.com

Spaces are limited so don't delay !

VE- Vegan, V-Vegetarian

A 10% service charge is added for the staff . Please ask for advice on all allergens



The Red Lion

Christmas Party Menu 2020

£25 for 2 courses or £30 for 3 Courses*

Complimentary Freshly Baked breads for the Table

Curried Winter Vegetable Soup- homemade bread (VE)

Double Baked Gruyere Soufflé – finished with cream & chives (V)

Tian of King Prawns, Crab & Smoked Salmon – layered with avocado, Bloody Mary dressing

Faux Gras – mushroom, walnut & lentil pate, with oatcakes (VE)

Roast Free Range Turkey - succulent carved breast on a medallion of the leg with a chestnut & cranberry stuffing, traditional accompaniments

Swordfish Steak – char grilled and topped with a lemon, herb and parmesan crust, saute new potatoes, aioli.

**Slow Cooked Free Range Watlington Pork Belly – grain mustard & cider gravy,
Duck fat roast potatoes**

Cajun Spiced Sweet Potato Roulade - Gluten free and vegan, filled with vegan soft cheese, a sweet and spicy red pepper and red onion chutney. With roast pepper coulis.

Individual Christmas pudding with brandy sauce

Stem Ginger & Treacle Tart - with homemade custard

Chocolate Brownie Trifle with Baileys Cream

Vanilla & Red wine Poached Pears – with mango sorbet (VE)

British Cheese Plate - with grapes, homemade chutney and biscuits

***Tea or Coffee & Mince Pies included with 3 courses**

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The Red Lion Boxing Day 2020

Curried Winter Vegetable Soup- homemade bread (VE) £7

Double Baked Gruyere Soufflé – finished with cream & chives (V) £9

Seafood Pot au Feu - king prawns, squid mussels and seafood simmered in a brandy, cream and tomato sauce. Topped with herby breadcrumbs and served with granary bread £9

Faux Gras – mushroom, walnut & lentil pate, with oatcakes (VE) £7

Haggis Fritter – Soft fried duck egg, HP jus £8

Rare Roast Aged Sirloin of Beef - roast potatoes, Yorkshire Pudding, Gravy, traditional Accompaniments £20

Roast Free Range Turkey - succulent carved breast on a medallion of the leg with a chestnut & cranberry stuffing, traditional accompaniments £18

Smoked Haddock – creamed leeks, crushed new potatoes, pea shoots, poached egg £18

Cold Cuts- traditional Boxing Day lunch of Turkey, Ham, Beef, Salads and Jacket Potato £16

Moroccan Butternut Squash Tagine Slow & low roasted butternut squash, ras el hanout spiced tagine, preserved lemon, apricot & prunes, herbed tabbouleh(VE) £15

Game Pie - in a rich port wine gravy topped with puff pastry, mashed potato, seasonal greens £16

Pave of Venison –truffle mash, Cavolo Nero, Cassis Jus £22

Turkey & Ham Pie – served in a pot with puff pastry, mashed potato and seasonal greens £16

Sticky Toffee Pudding – toffee sauce and ice cream £7

Stem Ginger & Treacle Tart - with homemade custard £7

Warm Guinness and Chocolate Brownie - with salted caramel ice cream £7

Vanilla & Red wine Poached Pears – with mango sorbet (VE) £7

British Cheese Plate - with grapes, homemade chutney and biscuits £9

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