

T: 01763 838792

The Red Cow, Chrishall

www.theredcow.com

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THE RED COW
CHRISHALL

Christmas Menu

Festive Menu from 1st Dec. - 24th Dec.
2 course £29 per person
3 course £32 per person
3 Course Set Christmas Day Menu
£105 per person
3 Course Set Boxing Day Menu
£70 per person

Pre-booking with £10 per head non-refundable deposit required. Full payment of the balance is required no later than one week prior to the function. Cancellation policy 48 hours prior to meal, any cancellation after that will be payable in full. Pre-orders are required for all guests at least 72hrs before function.



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Chrishall SGB 8RN

Starters

King Prawn and Smoked Salmon
Cocktail

King Prawns with Cocktail Sauce on a Bed of
Lettuce, topped with Smoked Salmon.

Spiced Parsnip and Sweet Potato
Soup

Topped with Root Vegetable Crisps. (VE, DF)

Baked Camembert and Red Wine
Shallot Jam En Croute

Camembert and Red Wine Shallot Jam
wrapped in fresh puff pastry. (V)

Duck Liver, Orange and Brandy Pate
With Plum and Cherry Chutney.

Allergen Information

If you have any allergies or intolerances please make sure to
let a member of staff know.

Our kitchens contain many ingredients so we cannot
guarantee the total absence of nuts, gluten, or other allergens.
Menu descriptions do not contain all ingredients.

Our fryers are used to cook different products so we cannot
guarantee total absence of animal products or allergen.

GF - Gluten Free, DF - Dairy Free, V - Vegetarian, VE - Vegan

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Our Festive Menu

Main Course

Hand-Carved Slow Cooked Beef
Sirloin

or

Hand-Carved Breast of Norfolk
Turkey

With Bacon and Chestnut Stuffing,
Cumberland Sausage Pig-in-Blankets,
Roast Carrots and Sprouts,
Glazed Parsnips,
Roast Potatoes and a Rich Gravy.

Walnut and Almond Nut Roast

Root Vegetable, Cranberry and Nut Roast with
Glazed Roast Carrot and Parsnips, Sprout and
Oven-Roasted Potatoes.
Served with Rich Gravy.

Grilled Fillet of Seabass

With a Homemade Bouillabaisse Sauce,
served on Crispy

Crushed Baby Potatoes with Long-Stem
Broccoli.

Desserts

Christmas Pudding

Traditional Pudding made with Dried Vine
Fruits,

Candied Mixed Peel and Glace Cherries.
Served with Rich Brandy Sauce. (V)

Rich Dark Chocolate Truffle
Cheesecake

With Black Forest Coulis and Freshly
Whipped Cream. (GF, V)

Bramley Apple and Blackberry
Crumble

Served with a Creamy Vegan Custard. (VE)

Zesty Lemon and Lime Tart

With Berry Coulis and Freshly Whipped
Cream. (V)

