



CHRISTMAS EVE A LA CARTE

Appetisers

CHARCUTERIE BOARD £ 14

Bresaola ~ Serrano ~ Chorizo ~ Welbeck focaccia ~ Safron aioli
~ Sundried tomato ~ Kalamata olives ~ Rocket ~ Cornichons

BAKED WHOLE CAMEMBERT £ 14

Garlic & Thyme ~ Welbeck Focaccia ~ Red Onion Marmalade

WELBECK FOCACCIA £ 6

Toasted Welbeck focaccia ~ Slow roasted garlic bulb
~ Aged balsamic of Modena ~ Extra virgin olive oil

KALAMATA OLIVES £ 4

Thurgarton Wild Garlic & Thyme Marinade

TRUFFLE & PECCORINO NUTS £ 4

Walnut ~ Cashew ~ Pistachio ~ Almond ~ Macadamia

Starters

SURF & TURF £ 14

XL king scallop ~ Korean glazed chicken lollipops
~ Sesame ~ Radish ~ Spring onion ~ Red chilli ~ Sticky sauce

CRISPY DUCK EGG YOLK £ 10

English peas ~ Pancetta ~ Pea & mint soup ~ Pea ice cream

KING PRAWN COCKTAIL £ 10

Baby prawns ~ Smoked paprika ~ Marie rose espuma
~ Pickled beetroot ~ Iceberg lettuce ~ Buttered brioche

DUCK LIVER & ORANGE PARFAIT £ 9

Spiced grape chutney ~ Brioche crostini's
~ Hazelnut granola ~ Toasted brioche

CELERIAC & APPLE SOUP £ 8

Pickled apple ~ Whipped maple butter ~ Toasted Welbeck loaf

Mains

FILLET OF DERBYSHIRE BEEF £ 34

Smoked pomme puree ~ Beef fat Roscoff ~ Braised shin
Glazed hen of the woods ~ Black garlic ~ Winter truffle ~ Jus roti

ROLLED NORFOLK TURKEY BREAST £ 22

Chestnut stuffing ~ Cranberries ~ Pigs in blankets
~ Herb roasted potatoes ~ Braised red cabbage
~ Brussel sprouts ~ Honey baked parsnip ~ Bone marrow gravy

GRESSINGHAM DUCK BREAST £ 26

Beetroot glaze ~ Confit root vegetables ~ Sweet potato puree
~ Root vegetable crisps ~ Honey ~ Duck jus

BUTTER POACHED CHICKEN SUPREME £ 24

Hasselback potato's ~ Confit butternut squash ~ Squash velouté
~ Braised leeks ~ Chicken fat crisp ~ Lovage ~ Chicken sauce

PAN SEARED SEA BASS FILLET £ 26

Goan curry sauce ~ Poached Shetland Isle mussels
~ Saffron infused potatoes ~ Sea herbs ~ Samphire

CHESTNUT MUSHROOM WELLINGTON £ 20

Mushroom Duxelle ~ Spinach sponge ~ Whipped pomme puree
~ Creamed savoy cabbage & leeks ~ Fresh winter truffle

Classics

BEEF & ALE PIE £ 20

Add: Cropwell Bishop Stilton +£2

Slow braised beef rump ~ Bass Ale ~ Shortcrust pastry ~ Pomme puree
~ Grated horseradish ~ Hispi cabbage ~ Baked carrot ~ Bone marrow gravy

RED LION BURGER £ 19

Add: Loaded fries +£2

Rump, chuck & brisket smashed patty ~ Cropwell bishop stilton
~ Red onion chutney ~ Pancetta ~ Skin on fries ~ Onion Ring

FISH & CHIPS £ 19

Add: Bread & Butter +£2

Real ale Battered haddock ~ Beef dripping chips ~ Lemon wedge
~ Minted mushy peas ~ Tartare sauce ~ Curry sauce

RISOTTO £ 18

Ashed goats cheese ~ Baked beetroot ~ Garden peas ~ Chives
~ Beetroot powder ~ Nineteen-month aged parmesan

BANGERS & MASH £ 18

Owen Taylors award winning country sausages ~ Pomme puree
~ Beef fat hispi cabbage ~ Onion ring ~ Bone marrow gravy

HAM, EGG & CHIPS £ 18

Add: Bread & Butter +£2

Hand Carved Honey glazed ham ~ Triple cooked beef dripping chips
~ Fried hens eggs ~ Dressed rocket salad ~ Piccalilli

WALDORF SALAD £ 18

Add: Chicken Breast +£4

Cropwell bishop stilton ~ Honey glazed figs ~ Pickled walnuts
~ Pickled celery ~ Frozen grapes ~ Apple matchsticks ~ Baby gem

Sides £6

Sautéed seasonal greens & almonds | Honey roast parsnips | Pigs in blankets
Real ale battered onion rings | Whipped pomme puree | Braised red cabbage
Triple cooked beef dripping chips | Garlic & chive butter ciabatta | Garden salad

Loaded Fries: Truffle & parmesan | Gochujang Korean BBQ | Japanese katsu curry



Rosette award for
culinary excellence



Travellers'
Choice

Desserts

RED LION CHRISTMAS PUDDING £8

Brandy butter ~ XO Remy Martin brandy sauce ~ Redcurrants

ENGLISH BERRY FOOL £9

Nutmeg custard ~ Spiced winter berries ~ Chantilly vanilla cream
~ Crushed mince pies ~ Lemon verbena ~ Honey glazed figs

DARK CHOCOLATE DELICE £9

Maldon salt chocolate soil ~ Aerated sponge
~ Cocoa nib ~ Black cherry ice cream

AFFOGATO AL CAFÉ £6

Purbeck Madagascan Vanilla Gelato ~ Double Espresso ~ Lotus Biscoff
Jameson | Disaronno | Cointreau | Baileys | Martell | Tia Maria £3.5

PURBECK DORSET ICE CREAMS £3

Vanilla | Chocolate | Strawberry | White Choc | Clotted | Toffee

PURBECK DORSET SORBETS £3

Blood orange | Mango | Raspberry & sorrel | Strawberry

ENGLISH CHEESES £3

Artisan biscuits ~ Salted butter ~ Pickled celery ~ House chutney
Cranberry Wensleydale | Cropwell Bishop Stilton | Black Bomber Cheddar
Ashed Goats Cheese | Cave Aged Red Leicester | Somerset Brie

Drinks

ESPRESSO £2.50

DOUBLE ESPRESSO £3

AMERICANO £3.50

FLAT WHITE £3.50

CAPPUCCINO £3.50

CAFFÉ LATTE £3.50

CAFFÈ MOCHA £4

TATE & LYLE SYRUP £1

Caramel | Vanilla | Hazelnut | Spiced Pumpkin

CREAM FLOATER COFFEE £4.50

Jameson | Disaronno | Cointreau | Baileys | Martell | Tia Maria £3.5

CADBURYS HOT CHOCOLATE £3.50

Whipped cream & Cadburys Flake £1

TWININGS TEA £3

English Breakfast | Earl Grey | Camomile | Green
Peppermint | Winter berry | Black Chai



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