CHRISTMAS FEAST

STARTERS

Severn and Wye smoked salmon, shallots, capers, parsley and lemon, sourdough toast Roast celeriac soup, toasted chestnuts and seeds, sourdough toast (v) Chicken liver parfait, winter pickles, quince jelly, sourdough toast

Root vegetable bubble and squeak, poached duck egg, hollandaise (v)

Suffolk salami and chorizo, winter pickles, olives, sourdough toast

MAINS

Crown of English Rose turkey, pigs in blankets, goose fat roast potatoes, honey roasted carrots and parsnips, gravy, bread sauce, Brussel tops and chestnuts Beetroot, fennel and mixed nut roast, Bloody Mary sauce, rosemary roast potatoes, Jerusalem artichokes, Brussel tops (vg)

Roast Scottish salmon, creamed celeriac, fennel, leeks and gremolata Spiced cider braised pork belly, crushed winter roots, Brussel tops, Bramley apple and rosemary sauce

Slow cooked beef, star anise and parsnip suet pie, crushed winter roots, Brussel tops

PUDDINGS

Spiced winter fruit Bakewell, clotted cream

Christmas pudding, spiced syrup, brandy butter ice cream

Apple and quince crumble, custard

Vegan chocolate brownie, dairy free yogurt, cranberries, hazelnuts, walnuts Blue Monday, Isle of Mull Cheddar, Cenarth brie, quince jelly, celery, seeded crackers (Supplement £2.50)

3 courses £36

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance. We're proud to source the finest seasonal fruit, vegetables, meat, fish and dairy to create our menus.

Tables of 8 or more are subject to a discretionary service charge of 12.5%



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