



RED HOUSE HOTEL

FESTIVE LUNCH MENU - Christmas 2009

3 Courses and Cafetiere Coffee with home-made shortbread biscuit ~ £18.55

Spicy Sweet Potato and Butternut Squash Soup
A delicious, freshly-made soup

Melon with Pimm's Jelly
Melon with Pimm's jelly garnished with strawberry and mint syrup.

Blue Cheese Quiche
A pastry case filled with blue cheese and sauted red onions in a savoury custard served on a green salad..

Red House Mushroom
A large succulent mushroom grilled with garlic butter and served on green leaves.

All the above starters are served with freshly baked rolls

Main Course

Traditional Roast Turkey
Succulent local turkey accompanied by traditional trimmings

Steak, Mushroom and Real Ale Pie
Tender beef cooked slowly with mushrooms and Thornbridge Ale topped with light shortcrust pastry.

Pan-fried Salmon
Pan-fried supreme of salmon served on a pea puree, topped with diced pancetta and a drizzle of mint oil.

Vegetable Roulade
A light fluffy vegetable roulade served with a pan-fried shallot and asparagus salad drizzled with a pesto vinaigrette.

All main courses are served with potatoes and fresh seasonal vegetables.

Festive Puddings

Boozy Christmas Pudding
A perfect description.

Double Chocolate Torte
Chocolate mousse enhanced with cream and brandy topping on a rich chocolate biscuit base.

Ice Cream Trio
Three scoops of locally-made ice cream topped with our special fudge sauce.

Coffee with home-made shortbread.

No service charge is included. Gratuities are at your discretion.

