

National Licensee of the Year (Good Pub Guide 2018 runner up)
Freehouse, Gastro Food & Accommodation Pub of the Year
(Finalists in all three - The Publican Awards)



Alastair
Sanday's



The Red Lion Hinxton Christmas 2017



Two courses £24 Three courses £29

Parsnip & Carrot Soup – *pumpkin seed hobnob (v) (poss gf)*
Confit Chicken & Pigeon Terrine– *cranberry & red currant chutney (poss gf)*
Sloe Gin Cured Salmon – *pickled beetroot, cucumber, lemon crème fraiche (gf)*
Roast Scallop– *salt baked salsify, blood orange dressing (gf) (£3 supplement)*
Winter Squash & Buckwheat Salad– *buttermilk dressing (v) (gf)*

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Traditional Free-range Roast Turkey- *garlic roast potatoes, apricot & rosemary stuffing, pigs in blankets, traditional vegetables, cranberry & turkey gravy (poss gf)*

Braised Haunch of Denham Estate Venison – *rape seed oil mash, roasted root vegetables, crispy kale (gf)*

Grilled Pork Tenderloin – *sautéed potatoes, red cabbage, peppercorn sauce (gf)*

Pan-fried Cornish Mackerel – *braised leek, navets, horseradish velouté (gf)*

Spinach & Red Onion Cottage Pie – *winter vegetables (v)*

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Steamed Christmas Pudding – *traditional brandy sauce, brandy butter*

Black Forest Parfait - *kirsch cherries, chocolate sauce*

Fig & Apple Tart - *crème fraiche ice cream (gf)*

Sauternes Poached Pear – *cinnamon savarin*

Selection of British Cheeses – *home-made chutney, grapes, celery & biscuits (£3 supplement)*

v vegetarian dishes *gf* dishes that **can** be gluten free

Please note a discretionary 10% service charge will be added to the total bill of tables of 6 or more (paid directly to the staff)

Christmas menu bookings can be taken for 27th November - 24th December inclusive, other than Sundays lunches

To confirm bookings, card details are required for cancellations: notice of more than 4 weeks does not incur a charge; 48 hours to 4 weeks is charged at £10 per head; less than 48 hours' notice is charged at the full cost of the food. One payment per party on the day please.

We ask that your orders be with us two weeks prior to the booked date.

We have special menus for Christmas Day Lunch (and New Year's Eve at The Black Bull) – please ask.

We are closed Christmas Day night, Boxing Day Night, New Year's Eve night and New Year's Day night.

