

# Red Lion

Lower Withington



**1st - 24th December 2026**

**Two courses £25 // Three courses £32**

**Our cosy garden room is perfect for Christmas gatherings. Talk to us about your party ideas!**

## **To start**

Roast celeriac & leek oil soup, handmade sourdough, best butter (V, GFA)

King & Greenland prawn cocktail, baby leaf, thousand island dressing, our crispy prawn toast

Heritage beetroot, whipped local goats cheese, candied walnut tarte fine, Pedro Jimenez dressing (V)

Winter game terrine, plum and Robinson's Ginger Tom chutney, handmade sourdough toast, best butter

## **Mains**

Golden roasted Cheshire Turkey crown with *all* the Christmas trimmings; bread sauce, fruited pork stuffing, WH Frost pigs in blankets and our 3 day gravy

Aberdeen Angus feather blade Bourignon, caramelised butter carrots, horseradish dumpling, roasted shallot, British pancetta

Pan roasted sea trout fillet, fondant potatoes, winter stem greens, Bernaise sauce

Local root vegetable and heritage potato gratin, bubbling with homemade cashew cheese, citrus and olive oil winter greens (V)

## **Dessert**

Figgy pudding with cognac creme Anglais

Melt in the middle chocolate fondant, Kirsch steeped cherries, Bidlea Chantilly cream, praline almond crunch

Mum's mulled fruit trifle with vanilla custard, Bidlea Chantilly cream, Belgian chocolate flakes

Freshly ground coffee or Teapigs tea with a hand made mince pie and Bidlea Chantilly cream

Selection of three cheeses, winter chutney, grapes, candied walnut, biscuits + £3.50

