



Christmas

at the Redcliffe

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Christmas Party Night Menu

£37.50pp

- ◆ Friday 28th November
- ◆ Saturday 29th November
- ◆ Friday 5th December
- ◆ Saturday 6th December
- ◆ Friday 12th December
- ◆ Saturday 13th December
- ◆ Friday 19th December
- ◆ Saturday 20th December

Booking essential

Dance the night away. Carriages at midnight
Organiser of 20+ people goes free!

To book call 01803 526397



Christmas Party Nights Menu

Starters

Ham hock terrine - Piccalilli - Shallot & watercress salad (GF)

Spiced parsnip & apple soup - Nutmeg coconut cream (VE/GF)

Oak smoked salmon - Lemon emulsion - Dill - Rye bread

Devon Blue - Poached pear - Beetroot - Chicory - Herb oil (V/GF)

Mains

Bacon wrapped turkey - Chestnut stuffing - Pig in blanket - Turkey jus

Slow cooked beef bourguignon - Creamed potatoes - Roast carrot - Cavolo nero

Chestnut mushroom Wellington - Butternut squash - Lentil - Spinach - Vegetable gravy (V/VE) (GF Available)

Pan fried stone bass - Crushed new potatoes - Capers & pickled fennel

***ALL SERVED WITH:** garlic & thyme roast potatoes, brussels sprouts with chestnuts, maple roast carrots & parsnips, braised red cabbage*

Desserts

Traditional Christmas pudding - Rum crème Anglaise (V)

Raspberry pavlova - Pistachio - Vanilla cream (V)

Chocolate orange tart - Candied orange crème fraiche

Apple crumble pie - Custard (V/VE/GF)

V = Vegetarian | VE = Vegan | GF = Gluten Free | GFA = Gluten Free Alternative (on request)

If you have food allergies or intolerances, please ask about our ingredients before you order.
However, we can't guarantee that our food or drinks are free from traces of allergens

Christmas Lunch Menu

£32.00pp

Available Monday to
Friday in December up
to the 23rd

Served between 12pm
& 2pm

Booking essential

To book call 01803 526397



Christmas Lunch Menu

Starters

Ham hock terrine - Piccalilli - Shallot & watercress salad (GF)

Spiced parsnip & apple soup - Nutmeg coconut cream (VE/GF)

Classic prawn cocktail - Gem - Cucumber - Tomato - Marie rose sauce

Devon Blue - Poached pear - Beetroot - Chicory - Herb oil (V/GF)

Mains

Bacon wrapped turkey - Chestnut stuffing - Pig in blanket - Turkey jus

Slow cooked beef bourguignon - Creamed potatoes - Roast carrot - Cavolo nero

Chestnut mushroom Wellington - Butternut squash - Lentil - Spinach - Vegetable gravy (V/VE) (GF Available)

Salmon - Crushed new potatoes - Capers & pickled fennel

***ALL SERVED WITH:** garlic & thyme roast potatoes, brussels sprouts with chestnuts, maple roast carrots & parsnips, braised red cabbage*

Desserts

Traditional Christmas pudding - Rum crème Anglaise (V)

Raspberry pavlova - Pistachio - Vanilla cream (V)

Chocolate orange tart - Candied orange crème fraiche

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