

ASK US  
ABOUT OUR  
*Wine Deals*



*Driving?*

DESIGNATED DRIVER  
DRINKS FREE

Throughout December we will  
reward all designated drivers  
with free soft drinks



*To Book...*

For further details and to  
make your booking call  
us now on:

01373 830350

or email:

redlionwoolverton@wadworth.co.uk

*New Year's Eve*

*See in the  
New Year with us!*

Join our celebration with  
fantastic food & drink  
and great company



*New Year's Day*

*Start as you mean  
to go on...*

Enjoy the first day  
of the New Year  
by joining us

**Terms & Conditions:** A non-returnable deposit is required for confirmation of all bookings. Deposits will be a minimum of £5 per person (pp) for party bookings and £10pp on Christmas Day & New Year's Eve. We require payment in full prior to arrival and a pre-order is required to confirm the booking. All payments by cheque must be received at least 10 working days prior to booking. Cheque payments on the day are not accepted. Please do not send cash by post. If you for any reason have a cancellation and/or menu change due to unforeseen circumstances this can be made up to 48 hours in advance of the booking. We reserve the right to charge in full for any cancellations or amends made after this point. Please advise well in advance of any special dietary or access requirements and we will do our best to accommodate. We reserve the right to amend these conditions without prior notice and to withhold service in compliance with health and safety and/or licensing regulations. **Allergy advice - all food is prepared in our kitchen where nuts, gluten and other allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy, please let us know before ordering. Full allergen information available upon request.** All weights are approximate before cooking. Fish dishes may contain small bones. We aim to support local farmers and growers from the Assured Food Standards Association. (v) = Suitable for Vegetarians. (vg) = Suitable for Vegans. \*Party nights may carry a supplement on certain dates.

MS7\_K

WWM339

  
RED LION  
woolverton



*Christmas*  
MENU



 Bath Road, Woolverton, BA2 7QS

 redlionwoolverton@wadworth.co.uk

 01373 830350

Pay in full by 1st Nov 2019 & receive a  
**10% discount** on your total food bill.  
*This offer does not include Christmas Day.*

# Christmas CELEBRATION

Available from November

3 Courses  
£24.95  
Per Person

2 Courses  
£20.95  
Per Person

## Starters

**Leek and potato soup**  
with crispy shallots and rustic bread (vg)

**Smoked salmon** with pickled cucumber, capers, rocket salad and horseradish cream

**Wild game, pancetta and prune terrine**  
with cornichons, spiced plum chutney and toast

**Mushroom, walnut and herb pâté**  
with quince jelly and toasted flatbread (vg)

## Mains

**Roast British turkey** with pigs in blankets, lemon and thyme stuffing, cranberry sauce and gravy

**Roast topside of British beef** with Yorkshire pudding, horseradish sauce and red wine gravy

**Garlic and dill crusted sole fillet** with a roasted pepper hollandaise sauce and grilled lemon

**Aubergine, chickpea and sundried tomato hash**  
with tomato chutney (vg)

All of our main courses are served with a selection of seasonal vegetables and crispy roast potatoes

## Puddings

**Traditional Christmas pudding**  
with brandy sauce (v)

**Chocolate cheesecake** with cranberry compote and pistachio ice-cream (v)

**Coconut milk posset** with pineapple and mint served with shortbread (v)

**Selection of British cheeses**  
with quince jelly, celery and oat biscuits (v)

Gluten free dishes are available please ask us for more detail

# Christmas Day

## 5 COURSE MEAL

A sumptuous feast ending with coffee and sweet treats

5 Courses  
£64.95  
Per Person

## Starters

**Roasted pumpkin and rosemary soup**  
with toasted seeds and rustic bread (vg)

**Smoked salmon terrine** with beetroot and horseradish chutney served with rustic bread

**Slices of smoked duck breast**  
with cornichons, watercress and spiced plum chutney

**Mushroom, walnut and herb pâté**  
with quince jelly and toasted flatbread (vg)

Refreshing Champagne sorbet (vg)

## Mains

**Roast British turkey** with pigs in blankets, lemon and thyme stuffing, cranberry sauce and gravy

**Rosemary and sea salt roasted leg of lamb**  
with a braised faggot in a red wine and redcurrant gravy

**Slow roasted haunch of venison**  
with quince jelly, watercress and wild mushroom gravy

**Grilled plaice fillets** on wilted spinach, prawns with a lemon and caper butter sauce

**Wild mushroom, pea and vegan cheese risotto cakes**  
with dressed sun-blushed tomato salad (vg)

All of our main courses are served with a selection of seasonal vegetables and crispy roast potatoes

## Puddings

**Traditional Christmas pudding**  
with brandy sauce (v)

**Warm chocolate cake**  
with tangerine compote and vanilla pod ice-cream (v)

**Zesty lemon tart** topped with a crunchy meringue and berry compote (v)

**British cheese selection** with grapes, quince jelly, celery and oat biscuits (v)

Finish with coffee and fruit cake (v)

# Christmas Eve

Relax before the Big Day...  


We have an evening of friends and festive cheer on offer...join us!

# Boxing Day

Let us take the strain!

We will do the cooking...  
and washing up...  
Choose from our pub favourites!