Christmas at The Red Lion Fernhurst

pigeon with carrot puree, cobnuts, bok choy and a blackberry and port jus duck dumplings with spring onion puree and a plum and blackbean sauce Scottish salmon gravlax and king prawns served with Marie Rose dressing wild mushrooms served with toasted brioche and garlic and thyme sauce (V)



roast turkey served with roasted potatoes, seasonal vegetables, sage and onion stuffing, pigs in blankets, bread and cranberry sauces and turkey gravy

venison served with garlic and parmesan dauphine potatoes, butternut puree and kale, and a port and red wine jus

pan seared fillet of cod served with pea puree, fondant potatoes, seasonal vegetables and a sea salt cream and parsley oil sauce

mushroom bourguignon pithivier served with roast potatoes, seasonal vegetables and a garlic and thyme sauce (\mathcal{V})



Christmas pudding with brandy butter or custard (VO) chocolate fondant served with a white chocolate and toffee sauce cheese board of Sussex Charmer, Brie and Stilton a selection of dairy and non-dairy ice creams and sorbets



two courses 32.00 three courses 40.00

available Wednesday 3rd to Tuesday 24th December bookings only with deposits and pre-orders required 01428 643112 info@redlionfernhurst.co.uk