The Highclere Red House Christmas Party Menu

Available 24th November ~ 23rd December

Starters

Classic Prawn Cocktail
King Prawns enveloped in Marie Rose sauce and avocado on a bed of shredded lettuce, served with Aston's brown bread and lightly salted butter

Smooth Chicken Liver Pâté
Homemade pâté served with date & walnut soda bread and honey butter

Truffled Parsnip Soup
Hearty homemade soup sprinkled with toasted hazelnuts and crispy bacon bits, served with warm Astons bread and lightly salted butter (V opt.)

Beef Pithivier
Buttery puff pastry parcel filled with a rich beef and red wine ragu, served with creamy carrot purée

Main Courses

Traditional Roast Turkey
Your favourite festive meal served with all the trimmings: crispy roast potatoes, fruity stuffing, piglet in blanket, sprouts and chestnuts, a generous selection of Winter vegetables, cranberry sauce, bread sauce and our beautiful gravy

The Red House Luxury Fish Pie
Salmon, smoked haddock, king prawns, scallops and leeks topped with cheesy mashed potatoes, served with sautéed green vegetables

Roast Shoulder of Lamb
Overnight-roasted succulent lamb served with dauphinoise potatoes, a generous selection of Winter vegetables and redcurrant & rosemary gravy

Laszlo's Festive Curry
A delightful selection of seasonal vegetables in Tikka Masala sauce, served with rice and naan bread (V, VG opt)

Puddings

Traditional Christmas pudding served with brandy cream custard

Classic boozy trifle

Warm chocolate brownie served with blood orange sorbet and candied orange

A fine selection of cheese and biscuits accompanied by a glass of LBV Taylors port (+£5.00 supplement)

2 courses £35 / 3 courses £45

Coffee and mince pie £5.00

If you require any information regarding the presence of allergens in any of our food or drink, please ask our staff who will be happy to help. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, food may be at risk of cross contamination with other ingredients.