**The Red Lion Inn**

**Broadclyst, Exeter**

**DEVON EX5 3EL – 01392 461271**

**CTC EXETER CHRISTMAS LUNCH**

**THURSDAY DECEMBER 7, 2023, 1.30 pm**

**(\*DF/GF/V/Vg) – CAN BE ADAPTED, BY REQUEST, FOR DAIRY FREE,**

**GLUTEN FREE, VEGETARIAN & VEGAN DIETS**

**Roasted Butternut Squash Soup** -with crusty bread (\*DF/GF/V/Vg)

**Smoked Salmon Pâté** – smoked salmon blended with cream cheese, horseradish & chives; with warm organic toast & soused cucumber – (\*GF)

**Ham Hock Terrine -** with piccalilli & organic toast (\*DF/GF)

**Devilled Mushrooms -** mushrooms sautéed with garlic butter & finished with a creamy mustard, paprika & brandy sauce on toasted organic bread (\*GF/V)

**Baked Goats Cheese & Cranberry Tart** - with mixed leaves (\*V)

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**Roasted West Country Turkey** - with bread sauce, sage & onion stuffing, pig in blanket, Brussels sprouts, seasonal vegetables, roast potatoes, gravy & cranberry sauce (\*GF)

**Roasted West Country Top Rump of Beef** - with Yorkshire pudding, seasonal vegetables, roast potatoes & gravy (\*DF/GF)

**Herb Crusted Fillet of Sea Bass** - oven-baked & served with a white wine, cream & dill sauce, buttered new potatoes & green beans - (\*GF)

**Burgundy Bean & Sweet Potato Casserole** – beans, sweet potato, aubergine & mushrooms, slow cooked in a rich red wine, herb & tomato sauce; with seasonal vegetables & roast potatoes (GF/DF/V/VG)

**Pork Loin Steak –** pan-fried & served with a Stilton, cider & cream sauce, seasonal vegetables & roast potatoes (\*GF)

**Christmas Nut Roast** - of chestnuts, hazelnuts, walnuts & cranberries; with a vegetarian gravy, seasonal vegetables & roast potatoes (\*V/Vg/DF/GF)

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**Christmas Pudding** - with double & clotted cream (\*V)

**Baileys, Malteser and White Chocolate Ice Cream Cake** (\*V)

**Rich Dark Chocolate Pot**– a classic, French, dense chocolate mousse with a hint of brandy; served with crème fraîche (\*V)

**Vanilla Pannacotta** – served with a plum compote (\*V)

**Sticky Toffee Pudding** – with a toffee sauce & clotted cream (\*V)

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**TWO COURSES - £29.15**

**THREE COURSES - £38.50**

**(PRICES ABOVE INCLUDE SERVICE CHARGE)**