



THE RED LION
Stodmarsh



CHRISTMAS SET MENU

AVAILABLE 1 – 24 DECEMBER 2026

2 COURSES FOR £35 OR 3 COURSES FOR £42.50

Please note: This menu must be pre-booked. £10 deposit per person required.

STARTERS

Lemon, Garlic & Chilli King Prawn Risotto.

Duck Liver Parfait, Cherry Compote, Toasted Sourdough Bread & Butter.

Roasted Chestnut, Butternut Squash & Bramley Apple Soup served with Buttered Sourdough Bread.

Goats Cheese & Cranberry Tartlets with French Dressed Salad.

MAIN COURSES

Butter Basted Roast Turkey Breast Served with a Pork & Apricot Stuffing, Pigs in Blankets, Crispy Roast Potatoes, Braised Red Cabbage, Honey Roasted Parsnips, Roasted Carrots, Shredded Brussels with a Rich Red Wine Gravy.

Slow Braised Lamb Shank in a Rich Red Wine Gravy served with Creamy Mash Potato, Roasted Carrots, Honey Roasted Parsnips, Shredded Brussels & Braised Red Cabbage.

Dover Sole Meuniere served with Roasted Baby Potatoes, Buttered Green Beans.

Red Lentil & Cranberry Nut Roast, with Crispy Roast Potatoes, Braised Red Cabbage, Honey Roasted Parsnips, Roasted Carrots, Shredded Brussels, a Yorkshire Pudding & Rich Gravy.

DESSERTS

Traditional Christmas Pudding with a quenelle of Brandy Butter.

Spiced Apple Crumble Served with Creamy Vanilla Custard.

Chocolate Trifle with Irish Cream Liqueur.

Red Lion Cheeseboard featuring a selection of various Cheeses and Fruits & served with Locally Made Chutney & Crackers.