



Red Cow Festive Menu 2026

2 Course £34

3 Course £40

MUST BE PRE-BOOKED & PRE-ORDERED

Starters

Curried parsnip & celeriac soup, onion bhaji (V) (Vegan option available)

Duck liver parfait, fig chutney, crusty potato sourdough

Crayfish & king prawn cocktail, malt whiskey Marie Rose, pickled cucumber, soda bread

Mini baked camembert, tangerine chutney, cheese straws (V)

Mains

Traditional roast turkey, confit leg, sage & onion stuffing, roasted potatoes & parsnips, sprouts, pigs in blanket, gravy

Slow roasted feather blade of beef bourguignon, smoked pancetta & red wine, roasted carrots & parsnips, pomme puree & celeriac

Lightly hot smoked salmon, mixed bean & red pepper cassoulet, samphire grass

Beetroot & butternut squash wellington, mushroom duxelle, chantenay carrots, red wine sauce (V) (Vegan option available)

Desserts

Date & walnut Christmas sticky toffee pudding, brandy custard

Black forest Artic roll, brownie bites, boozy cherries

Sherry trifle, set custard, Chantilly cream

North West & Welsh cheeseboard, quince, grapes, chutney & crackers (£7 supplement)