

CHRISTMAS FEAST

STARTERS

Suffolk salami and chorizo,
winter pickles, olives,
sourdough toast

Roast celeriac soup,
toasted chestnuts and seeds,
sourdough toast (v)

Severn and Wye smoked salmon,
shallots, capers, parsley and lemon,
sourdough toast

Roast Crown Prince squash,
beetroot, Brussel tops, lentils,
orange and mixed seed salad (vg)

Chicken liver parfait,
winter pickles, quince jelly,
sourdough toast

MAINS

All served with goose fat roast potatoes and honey roasted carrots & parsnips

Crown of English Rose turkey,
pigs in blankets, bread sauce,
Brussel tops and chestnuts

Beetroot, fennel and
mixed nut roast, Bloody Mary
sauce, rosemary roast potatoes,
Jerusalem artichokes,
Brussel tops (vg)

Spiced cider braised pork belly,
crushed winter roots,
Brussel tops, Bramley apple
and rosemary sauce

Roast Scottish trout,
creamed celeriac, fennel, leeks
and gremolata

Hampshire venison, chestnut,
port and bay leaf suet pie, crushed
winter roots, Brussel tops

PUDDINGS

Christmas pudding, spiced syrup,
brandy butter ice cream

Vegan chocolate brownie,
dairy free yogurt, cranberries,
hazelnuts, walnuts

Salted chocolate and cranberry
tart, caramel ice cream

Nutmeg panna cotta, orange and
cranberries, cinnamon crumble

Spiced winter fruit Bakewell,
clotted cream

3 courses £28

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance.

We're proud to source the finest seasonal fruit, vegetables, meat, fish and dairy to create our menus. 

Tables of 8 or more are subject to a discretionary service charge of 12.5%



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