



BOTTLES OF FIZZ  
& BARRELS OF FUN

# FESTIVE MENUS

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We're delighted to bring you our selection of festive favourites perfectly crafted in our kitchens to help you and your loved ones celebrate the joys of Christmas.

Our chefs have been working on embracing classic Christmas recipes with a contemporary twist. Our food is beautifully complemented by our selection of wines, beers and cocktails, and that essential bottle of fizz. Whatever you're planning, a catch up with friends, colleagues or festivities with loved ones, we can't wait to welcome you to roll out those barrels of fun.



## FOR THE EARLY BIRDS

This Christmas we have a brilliant **Early-Booking Incentive!** As a special thank you for booking your Christmas celebrations with us, we're delighted to offer you and your entire party a perfectly chilled glass of Prosecco as a welcome drink. To enjoy this offer, please ensure that your party details are confirmed and your deposit is paid in full by **Monday 31st October**.

Reserved for parties of 4 or more, speak to our team to book now.  
Terms and conditions apply.

# FESTIVE MENU

TWO COURSES £22.95 • THREE COURSES £25.95

Available 15th November to 1st January. Pre-booking required.

## Starters

### Prawn Cocktail\* †

North Atlantic prawns, Marie Rose sauce, baby gem leaves and toasted ciabatta (505 kcal)

### Chicken Liver & Cognac Pâté\*

Toasted ciabatta and spiced Christmas chutney (507 kcal)

### Maple-Roasted Parsnip Soup\* VE

Warm ciabatta (363 kcal)

### Crispy Brie Wedges v

Rocket salad and cranberry sauce (338 kcal)

## Mains

### Traditional Christmas Dinner with all the Trimmings\*

Hand-carved roast turkey, Cumberland pigs-in-blankets, pork & sage stuffing, roast potatoes, maple-roasted root vegetables, Brussels sprouts and red wine gravy (817 kcal)

### Butternut Squash, Mushroom & Ale Pie v, VE

Roast potatoes, maple-roasted root vegetables, Brussels sprouts and red wine gravy (1043 kcal)

### Slow-Roasted Pork Belly GF

Dauphinoise potatoes, sautéed greens and red wine gravy (1438 kcal)

### Festive Burger

6oz British beef burger, streaky bacon, melted Brie, cranberry & red onion chutney, in a brioche bun, served with a pig-in-blanket, pickle and fries (1186 kcal)

### Roasted Cod Loim\* †

Crushed new potatoes, peas, lobster & white wine sauce and pea shoots (502 kcal)

## Desserts

### Christmas Pudding v

Custard (425 kcal)  
or brandy sauce (377 kcal)

### Chocolate & Clementine Torte v, VE, GF

Jude's ice cream and raspberry coulis (432 kcal)

### Warm Chocolate Fondant\* v

Jude's vanilla ice cream and smashed Oreo crumble (538 kcal)

### Selection of Artisan Cheese\* v

Sourdough, chutney, celery and grapes (743 kcal)

\*Gluten-free option available. Please speak to a member of the team for more details.

# BUFFET MENU

Choice of three festive packages from £10.95 per person.

Available 15th November to 1st January.

Pre-booking required. Minimum party of 8 people.

## Platinum | £14.95 per person

### Turkey Sliders

Rocket, cranberry sauce and mayonnaise in a brioche bun (176 kcal)

### Chicken Skewers GF

Hot satay sauce (122 kcal)

### Smoked Salmon Blinis †

Cream cheese and pea shoots (71 kcal)

### Prawn Cocktail Cups GF †

Little gem leaves filled with North Atlantic prawns in a Marie Rose sauce (159 kcal)

### Mini Steak Pies

Red wine gravy (366 kcal)

### Vegan Fried Chick'n Nuggets VE

Cranberry & BBQ dip (157 kcal)

### Roast Potatoes V, VE, GF

Red wine dipping gravy (104 kcal)

## Gold | £12.95 per person

### Turkey Sliders

Rocket, cranberry sauce and mayonnaise in a brioche bun (176 kcal)

### Mini Truffled Mac 'n' Cheese Bowls V

Topped with Cheddar drizzled with white truffle oil (216 kcal)

### Garlic Ciabatta and Onion Rings V

Roasted corn on the cob (442 kcal)

### Sticky Pork Belly Bites GF

Glazed in BBQ sauce and roasted (201 kcal)

### Prawn Cocktail Cups GF †

Little gem leaves filled with North Atlantic prawns in a Marie Rose sauce (159 kcal)

### Smoked Salmon Blinis †

Cream cheese and pea shoots (71 kcal)

### Roast Potatoes V, VE, GF

Red wine dipping gravy (104 kcal)

## Silver | £10.95 per person

### Turkey Sliders

Rocket, cranberry sauce and mayonnaise in a brioche bun (176 kcal)

### Chicken Wings GF

Frank's hot sauce (641 kcal)

### Garlic Ciabatta and Onion Rings V

Roasted corn on the cob (442 kcal)

### Prawn Cocktail Cups GF †

Little gem leaves filled with North Atlantic prawns in a Marie Rose sauce (159 kcal)

### Crispy Brie Wedges

Cranberry sauce (199 kcal)

### Calamari Sticks and Popcorn Shrimp †

Garlic mayonnaise (258 kcal)

### Roast Potatoes V, VE, GF

Red wine dipping gravy (104 kcal)

# CHRISTMAS DAY MENU

FOUR COURSES £59.95

Available Sunday 25th December.

Pre-booking required.

## Starters

### Maple-Roasted Parsnip Soup\* VE

Warm ciabatta (363 kcal)

### Crispy Brie Wedges\* V

Rocket salad and sticky red onion chilli jam (354 kcal)

### Chicken Liver & Cognac Pâté\*

Toasted ciabatta and spiced Christmas chutney (507 kcal)

### Salmon Gravavlax\* †

Horseradish cream, toasted sourdough and lemon oil (561 kcal)

## Mains

### Traditional Christmas Dinner with all the Trimmings\*

Hand-carved roast turkey, Cumberland pigs-in-blankets, pork & sage stuffing, roast potatoes, maple-roasted root vegetables, Brussels sprouts and red wine gravy (817 kcal)

### Pan-Fried Sea Bass GF †

King prawn & Prosecco risotto (646 kcal)

### Slow-Roast Pork Belly GF

Dauphinoise potatoes, braised red cabbage in a caramelised apple & cranberry sauce, sautéed greens and a red wine gravy (1474 kcal)

### Butternut Squash, Mushroom & Ale Pie V, VE

Roast potatoes, maple-roasted root vegetables, Brussels sprouts with red wine gravy (1040 kcal)

### Short-Rib of Beef GF

Hasselback potatoes, caramelised shallots and sautéed greens (1470 kcal)

## Desserts

### Christmas Pudding V

Brandy sauce with rum & raisin ice cream (486 kcal)

### Rich White Chocolate Cheesecake V

Chocolate honeycomb, dark chocolate shavings and a raspberry fruit coulis (413 kcal)

### Chocolate & Clementine Torte VE, GF

Jude's blood orange sorbet and clementine (432 kcal)

### Selection of Artisan Cheese\*

Sourdough, chutney, celery and grapes (743 kcal)

## To Finish

Coffee and Mince Pie V, VE

\*Gluten-free option available. Please speak to a member of the team for more details.



## DRINKS PACKAGES

Pre-booking required.

Pre-order drinks to enjoy with your festive meal

### Toast the Occasion

Bottle of Champagne £55.95

Glass of Champagne £10.95

Bottle of Prosecco £21.95

Glass of Prosecco £4.50

### Treat Yourself

Bottle of Pinot Grigio / Sauvignon Blanc £19.95

Bottle of Pinot Noir / Shiraz £19.95

### Make it a G&T Moment

4 Double\* Tanqueray with Fever-Tree Mixers £30.00

4 Double\* Slingsby Rhubarb with Fever-Tree Mixers £30.00

4 Double\* Boe Violet with Fever-Tree Mixers £30.00

### Bucket of Beers

6 Bottles of Birra Moretti £20.00

12 Bottles of Birra Moretti £36.00

### For the Driver

2 Bottles of Lucky Saint 0.5% £5.00

\*Our double measures are 50ml

# HOW TO BOOK

Booking your Christmas party couldn't be simpler.

Simply follow these three steps:

1. Go to [www.redcatpubcompany.com/christmas](http://www.redcatpubcompany.com/christmas) or scan the QR code below
2. Select the venue you'd like to book
3. Select the date you wish to book and the number of guests

You will receive an email confirming your booking and also a booking form to pre-select your chosen festive dishes. To finalise your booking you will need to pay a £10 deposit per person for the Festive Menu and £50 per person for Christmas Day.

Alternatively, you can always speak to a member of the team who will be more than happy to help you book.

Don't forget, book before **Monday 31st October** for a complimentary glass of Prosecco for you and your entire party.



## PARTY NIGHT ROOM RATE

During this festive season we have an exclusive line-up of events and entertainment to guarantee that the celebrations with your family, friends and loved ones are even more special. To complete your night in style, we're thrilled to offer you a specially reduced room rate, available exclusively to those that attend our events.

**For just £75 you can stay in one of our beautiful rooms and make your Christmas get together complete.**

For full details of our events, speak to our team to book now. Terms and conditions apply.

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## Terms & Conditions:

Menus are labelled where dishes are suitable for Vegans, Vegetarians or are Gluten Free:

V - Suitable for Vegetarians • VE - Suitable for Vegans • GF - Gluten Free

These labels do not indicate the allergy friendliness of our dishes. Our menu descriptions do not list all ingredients. Some dishes may contain small amounts of alcohol which may not be listed on the menu. Whilst we prepare our vegetarian & vegan products to minimise contact with animal products, we must refer people with food allergies and intolerances to our Allergen & Ingredient Information (see below).

**Food allergies & Dietary Requirements:** Full food Allergen & Ingredient Information is available for our menus on request. Please be aware this information may change between the date of booking and the date of your visit (for example: due to temporary product substitutions). We advise all guests to always confirm Allergen & Ingredient Information and to speak to a team member about the suitability of our dishes before ordering on every visit. Our dishes are made in busy open-kitchen environments where food allergens and gluten are common ingredients. We cannot guarantee that our dishes are free-from allergens, due to the risk of unintentional cross-contamination. Free-from is a legal term and standard which means absolute zero contamination and guarantees the safety of people with food allergies. We do not have free-from kitchens or facilities (for example to control airborne dust or microscopic traces of common allergenic ingredients). Please be aware special requests may take longer to prepare than standard menu items. † Fish, poultry and shellfish dishes may contain bones and/or pieces of shell. All stated weights are approximate before cooking. All calorie counts are based on standard portion sizes. Our dishes are made individually and therefore weights and calorie counts vary slightly. Reference daily intakes of an average adult are 8,400kJ / 2,000kcal. Sometimes temporary product substitutions are required which can affect the calorie content and weight listed on the menu and the Allergen & Ingredient Information