



CREATE YOUR
CHRISTMAS






RELEASE THE GLEE

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 expert chefs have been working on embracing classic Christmas recipes with a contemporary twist, made with the finest ingredients, all beautifully complemented by our selection of wines, beers and cocktails, and the obligatory bottle of fizz.


We look forward to welcoming you and celebrating the most wonderful time of the year.

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 125ml 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 Tuesday 31st October.

Reserved for parties of 6 or more, speak to our team to book now. Terms and conditions apply.



FESTIVE MENU

Three Courses £36.95

AVAILABLE TUESDAY 21ST NOVEMBER - WEDNESDAY 31ST JANUARY (INCLUSIVE)
PRE-BOOKING REQUIRED

CONTINUE THE FESTIVE CELEBRATIONS
JOIN US IN JANUARY AND ENJOY £3 OFF THE FESTIVE SET MENU, PER PERSON

Starters

Potted Hot Smoked Trout
Charred lemon, chive oil,
toasted sourdough bread, watercress (339 kcal)

Chicken & Ham Hock Terrine
Burnt apple puree, piccalilli, toasted rosemary &
garlic focaccia, crispy gherkin (365 kcal)

Roasted Parsnip, Apple & Thyme Soup v
Parsnip crisps, chive oil, warm mini-loaf,
whipped butter (353 kcal)
Vegan option available (285 kcal)

Goat's Cheese Bonbon GF V
Beetroot carpaccio, candied walnuts,
rocket, aged balsamic (518 kcal)

Mains

All served with generous helpings of roast potatoes, maple-roasted parsnips & carrots and creamed sprouts

Roast Turkey Roulade
Stuffed turkey wrapped in bacon, chipolata, creamed sprouts,
roast potatoes, cranberry jus (970 kcal)

Slow-cooked Beef Bourguignon GF
Parsley mash, thyme-roasted carrot,
crispy shallots (1024 kcal)

Pan-fried Fillet of Bream GF
Crushed new potatoes, tenderstem broccoli,
white wine & mussel sauce, chive oil (1169 kcal)

8oz Sirloin Steak (Supplement £3) GF
28 day dry-aged steak, grilled tomato, roasted
portobello mushroom, rocket, French fries,
Café de Paris butter (1553 kcal)

**Butternut Squash, Lentil &
Almond Wellington** VE
Chargrilled ratatouille, Arrabbiata sauce,
pea shoots (945 kcal)

Desserts

Christmas Pudding v
Brandy custard, brandy syrup (417 kcal)
Vegan option available (402 kcal)

Sticky Toffee Pudding v
Clotted cream ice cream,
toffee sauce, honeycomb (1005 kcal)

**Sicilian Lemon &
Mascarpone Cheesecake** GF V
Blood orange sorbet, raspberry coulis (598 kcal)

Dark Chocolate Torte GF V
Raspberry sorbet, forest fruits (775 kcal)

Three British Artisan Cheeses
Tunworth, Colston Bassett, Red Leicester (656 kcal)

CHRISTMAS DAY MENU

Five Courses £95.00

AVAILABLE MONDAY 25TH DECEMBER • PRE-BOOKING REQUIRED



Starters

Roasted Mushroom & Chestnut Soup v
Girolle mushrooms, sourdough, whipped butter,
crispy sage, truffle oil (479 kcal)

Duck Liver Mousse
Toasted focaccia, fig chutney, caper,
gherkin & watercress salad (690 kcal)

Roasted Beetroot Salad GF V
Barrel-aged Feta, red endive, candied walnuts, red
grape, balsamic reduction (259 kcal)

Smoked Salmon GF
Celeriac remoulade, lobster aioli,
flaked almonds (376 kcal)

Mains

Roast Turkey Roulade
Stuffed turkey wrapped in bacon,
chipolata, creamed sprouts, roast potatoes,
cranberry jus (970 kcal)

Duo of Beef
6oz fillet steak, mini cottage pie, roasted carrot
purée, buttered kale, red wine jus (967 kcal)

Fillet of Halibut GF
Saffron fondant potatoes, pak choi,
lobster sauce, chive oil (905 kcal)

Turmeric-roasted Cauliflower Steak GF VE
Bombay potatoes, chermoula,
coconut yogurt, harissa, pomegranate pearls,
toasted pumpkin seeds (581 kcal)

Desserts

Christmas Pudding v
Brandy custard, brandy syrup (417 kcal)
Vegan option available (402 kcal)

Stem Ginger & Cranberry Parfait GF V
Honeycomb, orange shortbread crumb,
toffee sauce (877 kcal)

Trifle v
Chantilly cream, maraschino cherries, custard,
wild strawberry liqueur-soaked lady fingers,
fresh raspberries, jelly (674 kcal)

Chocolate Fondant GF V
Clotted cream ice cream, raspberry coulis,
hot chocolate sauce (703 kcal)

Selection of Cheese for the Table

Five Artisan British Cheeses
Tunworth, Colston Bassett, Red Leicester, Driftwood, Dambuster (766 kcal)

To Finish

Coffee and Mince Pie V (317 kcal)



BOXING DAY MENU

Three Courses £42.95

AVAILABLE TUESDAY 26TH DECEMBER • PRE-BOOKING REQUIRED



Starters

Soup of the Day
Warm mini-loaf, whipped butter

Potted Pork Rillettes
Watercress, pickle & caper salad,
toasted focaccia, fig chutney (553 kcal)

Sticky Beef Salad
Thai salad, sesame dressing, chilli,
spring onion, coriander, lime (332 kcal)

Crispy Squid
Garlic aioli, charred lemon (372 kcal)

Roasted Beetroot Salad GF V
Barrel-aged Feta, red endive, candied walnuts,
red grape, balsamic reduction (259 kcal)

Smoked Salmon GF
Celeriac remoulade, flaked almonds, aioli (362 kcal)

Mains

Roast Turkey Roulade
Stuffed turkey wrapped in bacon,
chipolata, creamed sprouts, roast potatoes,
cranberry jus (970 kcal)

Pie of the Day
Creamy mash or chunky chips, seasonal veg,
red wine gravy (1132 kcal)

Fish & Chips GF
Beer-battered haddock, chunky chips,
pea purée, tartare sauce (967 kcal)

Pan-fried Fillet of Bream GF
Crushed new potatoes, tenderstem broccoli,
white wine & mussel sauce, chive oil (1169 kcal)

**Chickpea, Sweet Potato &
Butternut Squash Tagine** VE
Lemon & coriander couscous,
harissa coconut yoghurt, toasted almonds,
pomegranate pearls (450 kcal)

Roast Sirloin of Beef
Roast potatoes, Yorkshire pudding,
cauliflower cheese, thyme-roasted carrots,
greens and red wine gravy (855 kcal)

8oz Sirloin Steak (Supplement £3)
28 day dry-aged steak, grilled tomato, roasted
portobello mushroom, rocket, chunky chips,
choice of peppercorn, blue cheese or
red wine sauce (1272 kcal)

Desserts

Sticky Toffee Pudding v
Clotted cream ice cream, toffee sauce,
honeycomb (1005 kcal)

Crumble of the Day GF VE
Vanilla custard (701 kcal)

Dark Chocolate Torte GF V
Chocolate sauce, fruit compôte (865 kcal)

Christmas Pudding v
Brandy custard, brandy syrup (417 kcal)
Vegan option available (402 kcal)

Three British Artisan Cheeses
Tunworth, Colston Bassett, Red Leicester (595 kcal)





FESTIVE BUFFETS

AVAILABLE TUESDAY 21ST NOVEMBER - MONDAY 1ST JANUARY (INCLUSIVE)
PRE-BOOKING REQUIRED

For the ultimate easy Christmas Party speak to any of the team about our Festive Buffet Packages. There's something in there to suit everyone and couple this with our drinks packages (on the next page), you can just sit back and enjoy the celebrations.



GOLD PACKAGE

£18.75 PER PERSON



SILVER PACKAGE

£15.75 PER PERSON



DRINKS PACKAGES

We've a selection of drinks packages for every occasion this festive season.

Below are a few examples. For more details, and to see our full range, simply follow the QR code to our Christmas website where you can find everything you need to 'create your Christmas' this year.



Toast the Occasion

Enjoy glasses or bottles of our delicious fizz to toast the season.

Treat Yourself

Selected bottles of wine for you and your party to sip sip hooray!

Buckets of Cheer

From Prosecco, beer or cider, there's a bucket of cheer of your preferred tittle for every occasion along with a selection 'for the driver'.



www.redcatpubcompany.com/christmas

HOW TO BOOK

Booking your Christmas party couldn't be simpler.

Simply follow these three steps:

1. Go to 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 Christmas Day and Boxing Day bookings we require a payment in full by Friday 1st December.

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 **Tuesday 31st October** for a complimentary 125ml glass of Prosecco for you and your entire party.

For terms and conditions please see the back page.



Please speak to our team
about what we have in store for

NEW YEAR'S EVE

Join us to celebrate!



Making Memorable Moments

What does Christmas mean to you? Here's some thoughts from our managers, join the conversation... #MemorableMoments.

Leighanne Ship

General Manager at The Lion, Boreham, Essex

There's an atmosphere you only experience working at this time of year when you get to witness the joy of friends and family spending precious quality time together making memories. I'm fortunate that my job allows me to absorb all the main aspects of Christmas to the fullest. Now I get to do this every day at work throughout December and it makes me so happy.



Rhys Dickerson

Designate General Manager at The Blue Bell, Rothley, Leicester

We like to celebrate and make each other as happy as we possibly can. We have a light 'switch-on' in the middle of Rothley, there's lots of stalls, The Blue Bell has a barbecue on the green with mulled wine, everyone comes back to the pub afterwards and our regulars get together, we call it the 'pillar of the community', it's always a really good event.



Jessica Cook

General Manager at The Gatehouse, Tunbridge Wells, Kent

We used to have an elderly gentlemen who would regularly come in with his wife throughout the year and always for Christmas. Sadly, he lost his wife shortly before lockdown. Then he came in with a photo of her and would have a meal 'with her' in our secluded area just to remember her, this was their favourite place to come over Christmas. It was a very emotional time, though we all felt quite privileged that he wanted to do that in our pub and with all of us that worked here.

I miss the people that aren't here, my granddad was a big, big part of our life. Unfortunately, we lost him at Christmas time, so it's a very emotional time for our family, his name was Ken. I think we've got to share the good and the bad, I don't want to think of it as a bad thing, every Christmas we remember him dearly. He was obsessed with Guinness, he used to work in a brewery so that's probably where I get it from. Christmas is a time for people to come together, we should check in with everyone to make sure they're OK, especially at this time of year.





Christmas Booking Terms and Conditions

For Christmas bookings of five or more people dining off the Festive Menu*, your booking will be confirmed when we receive a deposit payment of £10 per person for each member of your party. We may ask for additional pre-payment for substantial food and drink pre-orders. Your deposit is fully refundable up to 28 days before your booking date. Your deposit will be deducted from your final bill. Unfortunately, we cannot accept payments by cheque. The remaining balance is payable on the day of your booking (when dining off the Festive or Buffet Menu) via card or you can pre-pay if you wish. For Christmas Day and Boxing Day bookings we require a payment in full by Friday 1st December. Please supply full menu choices via our online pre-ordering system 10 days in advance and please advise us of any special dietary requirements. Amendments to guest menu choices may be made up to five working days before your booking date, preferably earlier.

Festive Menu* includes our Festive Fayre, Buffet, Christmas Day and Boxing Day Menu.

Menu 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

For full allergy information scan the QR code below or speak to a member of the team. Dishes may contain nuts or nut traces. Fresh fish, unsurprisingly, may contain bones. Weights are shown uncooked. We're only human, if we make a mistake please take time to tell us, we can help you, trip advisor can't! Calorific information and nutritional data is taken from information provided by suppliers and manufacturers and spot checked using laboratory testing. Adults need around 2000 kcal a day. Our staff receive 100% of any tips. Service is not included.



www.redcatpubcompany.com/christmas