

THE *Red* HOUSE

**CANAPÉS
£1.50 EACH**

COLD CANAPES

**PRAWN COCKTAIL - SERVED IN A BABY GEM LEAF
SMOOTH CHICKEN LIVER PATÉ, JUNIPER ONION COMPOTE ON TOAST
SCOTTISH SMOKED SALMON, CREAM CHEESE & CHIVE MUFFIN
POTTED CRAB & SHRIMPS
SCOTCH QUAIL'S EGG
RARE ROAST BEEF, SODA BREAD & TARRAGON**

HOT CANAPES

**VENISON SHEPHERD'S PIE
FISH & CHIPS
RED HOUSE SAUSAGE ROLLS
WILD MUSHROOMS VOL AU VENT
FISH PIE
DEVILS ON HORSEBACK, APPLE CRISPS**

SWEET

**MINI CUP CAKES
MINI CHOCOLATE TART**

THE *Red* HOUSE

QUICK LUNCH

£ 10.50

SANDWICH PLATES

FREE RANGE EGG & CRESS
SMOKED HAM & MUSTARD
SMOKED SALMON

HOMEMADE CHICKEN LIVER PATE, BREAD & PICKLES
SLICED SMOKED HAM WITH GREEN SALAD, CHEDDAR & PICKLES
BOWL OF HAND CUT CHIPS

LUNCH BUFFET

£15.50

SANDWICH PLATES

FREE RANGE EGG & CRESS / SMOKED HAM & MUSTARD / SMOKED SALMON

ROASTED ONION, WALNUT AND MATURE CHEDDAR TART
PRAWN COCKTAIL POTS
FREE RANGE CORONATION CHICKEN SALAD

COLESLAW / NEW POTATO SALAD / GREEN SALAD

LEMON TART AND CREAM

HOMEMADE BELGIAN CHOCOLATE BLACK FOREST GATEAU

THE *Red* HOUSE

PARTY MENU £22.50

**SAUTÉED WILD MUSHROOMS, HOMEMADE TOASTED BREAD
TOPPED WITH A POACHED FREE RANGE**

SMOOTH CHICKEN LIVER PATE, GREEN SALAD & HOMEMADE BREAD

DEVON CRAB CAKES, DILL MAYONNAISE & SALAD

SOUP OF THE DAY, WARM BREAD

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ROASTED TENDERLOIN OF PORK, CELERIAC PUREE, BABY ONIONS & MUSTARD GRAVY

GRILLED SALMON FILLET, FRESH SPINACH AND HOLLANDAISE SAUCE

COTTAGE PIE, CHEDDAR MASH POTATO

MATURE CHEDDAR & MELTED ONIONS TART , WALNUT SALAD & GREEN BEANS

SELECTION OF VEGETABLES

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STICKY TOFFEE PUDDING, VANILLA ICE CREAM

BITTER CHOCOLATE FONDANT

CLASSIC LEMON TART

**MINIMUM 10 GUESTS, THERE IS A MINIMUM SPEND IN THE PRIVATE ROOM OF £500 BUT NO HIRE CHARGE.
10% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL**

THE *Red* HOUSE

PARTY MENU £ 25.50

GRILLED QUEENS SCALLOPS IN GARLIC BUTTER

GOATS CHEESE SOUFFLÉ WITH HAZELNUT CRUMBS, CHIVE CREAM

**DUCK LIVER, BRANDY AND GREEN PEPPERCORN TERRINE, ONION COMPOTE AND
HOMEMADE BREAD TOAST**

**SMOKED & POACHED SALMON TERRINE,
HORSERADISH CREAM & FRESH HERB DRESSING**

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RARE ROASTED MATURE GRAIN FED BEEF RUMP, RED WINE GRAVY

**ORGANIC SALMON FILLET
BAKED WITH SPINACH IN PUFF PASTRY, CHIVE BUTTER SAUCE**

MATURE CHEDDAR, ROASTED ONION & WALNUT TART, GREEN BEANS AND CHIPS

**FREE RANGE CHICKEN BREAST, TOPPED WITH SMOKED HAM
& MATURE CHEDDAR, ENGLISH MUSTARD CREAM SAUCE**

SELECTION OF VEGETABLES

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CLASSIC LEMON & VANILLA CREAM

BELGIAN CHOCOLATE BLACK FOREST GATEAU

STRAWBERRY ETON MESS

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