

The Red Cow Christmas 'At Home' Boxes

Delicious fayre to takeaway



The Christmas Fayre Box

Roasted Root vegetable soup, vegetable crisps, warm crusty roll and whipped butter

Goats cheese crotin, Focaccia crostini, rocket and red onion salad and red pepper dressing

Smooth chicken liver pâté with house salad, Melba toast, apple and sultana chutney

Fresh cold water prawns, Marie rose sauce, shredded lettuce, lemon and buttered bread ****

Thyme butter roasted turkey , chestnut and orange stuffing, pigs in blankets

duck fat roast potatoes, honey glazed carrots and parsnips, buttered kale , proper gravy and bread sauce.

Or

Roast beef, duck fat roasted potatoes, Yorkshire pudding, honey roasted carrots and parsnips , seasonal vegetables and proper gravy.

Or

Our vegetarian option

Wild mushroom mille-feuille , truffle oil mashed potato and buttered greens

Christmas pudding with Brandy butter sauce and cranberry compote

Glazed lemon tart , raspberry sorbet and raspberry coulis

Locally sourced cheeses, apple and sultana chutney, biscuits, grapes and celery

2 courses £14.95

3 courses £17.95

Available until the 23rd December

The Christmas Afternoon tea box

Turkey and stuffing, Brie and cranberry, Smoked salmon and dill creme Fraiche,

Egg and French watercress.

Pigs in blankets

Mr Taylor's Huntsman pie

Sweets

Gingerbread men

Scones with clotted cream and strawberry jam

Chocolate brownie

Winter berry Eton mess

Mince Pie

£14.95 pp (48 hours notice required)

The Gluten Free Christmas Afternoon Tea Box

Turkey and stuffing Sandwich

Brie and cranberry Sandwich

Smoked salmon and dill creme Fraiche sandwich

Egg and French watercress Sandwich

Pigs in blankets

Sausage rolls

Scones with clotted cream and jam

Chocolate brownie

Winter berry Eton Mess

£14.95pp (48 Hours' Notice required)

2020 Christmas Day to take away



To Start

Butternut squash soup, parmesan crisp, crusty bread roll and whipped butter

Prawn cocktail with a Bloody Mary sauce, house bread and whipped butter

Duck liver parfait, red onion chutney, house salad and red onion chutney

Baked Stilton and sweet onion tartlet with quince syrup and beetroot leaf salad

To Follow

Roast Turkey. Traditional Christmas day garnish, buttered sprouts, honey baked vegetables, pigs in blankets, sage and onion stuffing, duck fat roasted potatoes and rich gravy

Fillet of Derbyshire Beef, fondant potato, buttered greens, wild mushroom and port jus, crispy onions

Pan fried sea bass with sautéed potatoes, buttered greens, prawn and bisque sauce.

Wild mushroom and creamed leek mille-feuille, truffle mash potato and buttered greens

For Dessert

Traditional Christmas pudding, brandy butter, brandy sauce and cranberry compote

Glazed lemon tart, raspberry sorbet, raspberry coulis and fresh garden mint

Assiette of Christmas desserts- Glazed lemon tart, warm chocolate brownie, Christmas pudding with brandy butter, mince pie ice cream, chocolate crumb and fresh strawberries

Selection of locally sourced cheese and biscuits, apple and sultana chutney, grapes and celery

Three Courses £29.95pp Collection only on Christmas Eve.

Full reheating at home instructions will be provided with each meal