

The Red Lion

102 High Street, Odiham, Hampshire, RG29 1LP

NEW YEAR'S EVE MENU 2021

STARTERS

Sweet potato, chilli and lime soup, fresh bloomer Pea and mint panna cotta, toasted focaccia, lemon foam Pan-fried king scallops, salsify purée, black pudding, scallop roe crumb and lemon balm

V G



Roast pigeon breast, pearl barley risotto, cavolo nero, madeira jus

G

MAINS

Pan-fried loin of venison, Lyonnaise potatoes, cinnamon and squash purée, red wine and blackberry reduction

GE

Charred baby monkfish tail with Parmentier potatoes, celeriac purée, roasted beetroot, saffron and clam sauce

GF)

Roast supreme of guinea fowl, confit leg, fondant potato, balsamicbraised baby gem, heritage carrots, white wine and rosemary sauce Wild mushroom, porcini and sage pappardelle, cavolo nero, sage butter, toasted pumpkin seeds



DESSERTS

Dark chocolate crémeux, whipped hazelnut praline cream, hazelnut brittle and passionfruit gel





Rose and nutmeg egg custard tart, raspberry coulis, fresh raspberries and honeycomb



and cocoa crumble

Poached meringue served on warm crème anglaise spiced with vanilla, cinnamon and star anise



Followed by a selection of English cheeses served with grapes, celery, onion marmalade, artisan crackers

Warm almond and raspberry pie, creamy pistachio ice cream



4 course dinner £37.50

- V Vegetarian dish
- VE Vegan dish
- Can be adapted to vegan on request
- GF Uses non gluten containing ingredients (ngci)
- G Can be adapted to use non gluten containing ingredients on request