

Our Festive Menu

Available from the 1st to the 24th of December
 2 Course Set Meal £27 - 3 Course Set Meal £30
 Complimentary Bread and Butter

Starters

Fire Roasted Local Parsnip, Cumin & Scented Truffle Soup
 (GF, DF, NF, Vegan available)

or

Crispy Camembert on Orange, Cranberries, Ginger and Beetroot
 Salad (NF)

or

Prawn Cocktail, Avocado and Grapefruit Segments, Lemon Lime
 Dressing (GF, DF, NF)

Mains

Slow Roasted Free-Range Norfolk Turkey with All the Festive
 Trimmings and Stock Pot Gravy (GF available)

or

Tenderloin of Pork on Apple Cinnamon and Butternut Puree,
 New Potatoes, Red Current and Cider Sauce (GF, DF, NF)

or

Smoked Haddock and Scottish Salmon Fish Cake, Chive Lemon
 and Horseradish Hollandaise, Buttered Steamed Greens (NF)

or

Vegan Green Goddess Risotto, Curly Kale, Pumpkin Seeds,
 Roasted Shallots, Wild Mushrooms (GF, DF)

Dessert

Traditional Christmas Pudding with Tia Maria and Brandy Sauce
 or

Rich Mulled Wine Cheesecake on Biscoff Base, Winter Berries
 or

Vegan Chocolate and Cherry Marquise with
 Vegan Vanilla Ice cream (GF, DF)

Tea, Coffee and Mince Pies £2.50pp

Please advise us of any allergies you may have.
 GF - Gluten Free, DF - Dairy Free, Veg - Vegetarian

Our Christmas Day and Boxing Day Lunch Menu

Complimentary Glass of Prosecco on arrival,
 Christmas Cracker, Bread Rolls, Sea Salted Butter.

4 courses for £99 per person Christmas Day
 or

4 courses for £60 per person Boxing Day

Starters

Local Woodland Mushroom Soup, Black Truffle Oil, Toasted
 Ciabatta. **Vegan Available**

Scottish Smoked Salmon and Freshly Cooked Tiger Prawns,
 Drizzled with Lemon Salsa GF

Homemade Duck Liver Parfait with Apricot Chutney,
 Crispy Camembert with Baby Spinach, Redcurrant Jelly. Veg

Mains

Hand-Carved Slow Roasted Norfolk Turkey
 Or

Slow Cooked Sliced Sirloin of British Beef
 (Served with crispy roast potatoes, glazed carrots, honey-roasted
 parsnips, Brussel sprouts, pigs in blanket, stuffing & homemade
 gravy)

Or

Homemade Nut Roast with Festive Trimmings

Or

Grilled Scottish Salmon Fillet, Wilted Tender Greens, Crushed
 New Potatoes, Hollandaise Sauce GF

Or

Butternut Squash and Beetroot Wellington with Red Onion Jus

Veg Vegan

Dessert

Christmas Pudding with Homemade Brandy Sauce,
 Rich Chocolate and Drambuie Brownie with Vanilla Ice- Cream
 Lemon and Lime Tart with a Raspberry Sorbet,
 Poached Pear and Rice Pudding GF Vegan

Choice of Tea or Coffee and Mince Pies

Celebrate New Years Eve
 with us



Book
 Your Event
 Here

Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. If you have any questions, allergies or intolerances, please let us know before ordering. Our fish dishes may contain small bones. *Contains nuts. ^Contains alcohol. (v) = made with vegetarian ingredients, however some of our preparation and cooking methods could affect this. (ve) = made with vegan ingredients; however, some of our preparation and cooking methods could affect this. If you require more information, please ask your server. All items are subject to availability. Weights stated are approximate uncooked weights.

Please note: Pre-booking with £10 per head non-refundable deposit required. Full payment of the balance is required no later than one week prior to the function. Cancellation policy 48 hours prior to meal, any cancellation after that will be payable in full. Pre-orders are required for all guests at least 72 hrs before function.



THE RED
COW



11 High Street, Chrishall, Royston,
Hertfordshire SG8 8RN
Tel: 01763 838792
www.theredcow.com

THE HOLE
in
THE WALL



2 High Street, Little Wilbraham,
Cambridgeshire CB21 5JY
Tel: 01223 84866
www.holeinthewalldining.co.uk

THE ELM TREE
INN



Low Road, Elm, Wisbech PE14 0DD
Tel: 01945 587009
www.elmtreeinn.com

THE RED
COW

A little History behind The Red Cow

The Red Cow dates from Plantagenet times and the barn that now adjoins the kitchen, and which today provides wonderful beamed accommodation, is thought to be the oldest building still standing in Chrishall.

The Red Cow has evolved from being one of at least three, simple watering holes for thirsty villagers, to having fantastic dining and luxury accommodation. It has hosted celebrations and events for villagers and others throughout the decades and continues to do so today.

The Red Cow pub is now run by a Top 50 gastro food an award-winning chef, who brings a wealth of culinary expertise to the kitchen, having spent five years as Head Chef at the award winning pub

The Hole In The Wall in Little Wilbraham, Cambridge before moving on to become Head Chef at The Elm Tree Inn, Elm, Cambridgeshire .

Tryfun's reputation for creating immaculately presented and flavourful dishes helped both pubs to gain the most popular gastropubs in and around Cambridge.

Welcome to

THE RED
COW

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Hertfordshire SG8 8RN

Tel: 01763 838792

**Christmas
Menu**



www.theredcow.com

