



THE RED LION

CHRISTMAS 2025



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OPENING HOURS

CHRISTMAS EVE 11AM - 11PM

CHRISTMAS DAY 12PM-4PM

BOXING DAY 12PM - 6PM

NEW YEAR'S EVE 11AM - 1AM

NEW YEAR'S DAY 12PM - 4PM

CHRISTMAS FAYRE

AVAILABLE FROM
29TH NOVEMBER
TO 10ST JANUARY
PRE-ORDER ONLY

3 COURSES FOR 32.00PP • 2 COURSES FOR 28.00PP

STARTERS

Minestrone Soup

with toasted baguette

Chicken Liver Parfait

with grape chutney and toasted bread

Beetroot Cured Salmon Gravlax

with wasabi cream, watercress
and toasted brioche

Creamy Chestnut Mushrooms

with lovage and toasted baguette

MAINS

All served with goose fat roasted potatoes, honey roasted root vegetables and spiced red cabbage

English Rose Bronze Turkey Breast

served with pigs in blanket, chestnut
stuffing, Brussel sprouts and gravy

Beef Bourgignon

with creamy mash and parsnip crisps

Slow Cooked Belly Of Pork

served with caramelised apple,
Brussel sprouts and gravy

Roasted Salmon Fillet

with baby potatoes, broccoli and
creamy leek & bacon sauce

Brie, Spinach, Mushroom & Butternut Squash Wellington

with winter greens, cranberry sauce
and gravy

DESSERTS

Harvey's Christmas Pudding

served with brandy sauce

Spiced Pear & Toffee Tart Tatin

with vanilla ice-cream

Chocolate Brownie

with white chocolate sauce and vanilla
ice-cream

Baileys Cream Filled Profiteroles

with Belgian chocolate sauce

Cheese Selection

served with grapes, celery, chutney
and biscuits

A %10 service charge will be added to all parties

Un-refundable deposit of £10 per person will be taken to secure your booking

CHRISTMAS DAY

87.00PP
45.00PP FOR CHILDREN

STARTERS

French Onion Soup (v)

with toasted baguette

Warm Smoked Duck Breast

with roasted beetroot & butternut
squash salad and kirsch cherry jus

Beetroot Cured Salmon Gravlax

with wasabi cream, watercress
and toasted brioche

Goat's Cheese Tart (v)

with grape chutney, watercress
and honey roasted figs

MAINS

All served with goose fat roasted potatoes, honey roasted root vegetables and spiced red cabbage

English Rose Bronze Turkey Breast

served with honey roasted gammon,
pigs in blanket, chestnut stuffing,
Brussel sprouts and gravy

Sirloin of Beef

with Brussel sprouts, Yorkshire
pudding and gravy

Slow cooked Lamb Shank

with creamy mash, winter greens
and gravy

Roasted Seabass Fillet

with baby potatoes, wilted spinach and
creamy lemon & dill sauce

Brie, Spinach, Mushroom & Butternut Squash Wellington

with winter greens, cranberry sauce and
gravy

DESSERTS

Harvey's Christmas Pudding

served with brandy sauce

Toffee & Apple Crumble

with custard

Belgian Chocolate Ganache

with orange coulis and cinnamon cream

Baileys Cream Filled Profiteroles

with Belgian chocolate sauce

Cheese Selection

served with grapes, celery, chutney
and biscuits

Coffee with Mince Pie

A 10% discretionary service charge will be added to all parties

LIVE MUSIC & EVENTS IN DECEMBER!

**FRIDAY 5TH • 9PM
ELTON JOHN TRIBUTE**

**SUNDAY 7TH • 6PM
RICK BONNER'S SHOW**

**THURSDAY 11TH • 8PM
AMY WINEHOUSE
CHRISTMAS SPECIAL**

**SUNDAY 14TH • 6PM
ABBA PARTY**

**THURSDAY 18TH • 5PM
A CHRISTMAS CAROLS
BY CHARLES DICKENS
STORY OF SCROOGE & 3 GHOSTS**

**SUNDAY 21ST • 6PM
TAYLOR SWIFT TRIBUTE**

**TUESDAY 23RD • 4PM
SANTA GROTTO
AND A PARTY WITH
MRS CLAUS**

**SUNDAY 28TH • 6PM
ELVIS PRESLEY
TRIBUTE**

**NEW YEAR'S EVE • 8PM
80'S DISCO WITH
J-JAXON
& FANCY DRESS**

