



## How to book

Call 01323 761468  
Email [enquiries@redlionstonecross.co.uk](mailto:enquiries@redlionstonecross.co.uk)  
Visit [redlionstonecross.co.uk](http://redlionstonecross.co.uk)

Christmas bookings are accepted on a first come first served basis – please book early to avoid disappointment. A £10 non-refundable deposit per person is required to secure your booking.

Please confirm your menu choices at least one week prior to your booking date. We can cater for most dietary requirements therefore please inform us of any allergies or contact us prior to booking if you have any concerns.

## Opening hours

<b>Mon 24th</b> Open . . . . 11:00-00:00 Food . . . . 12:00-21:00	<b>Thurs 27th-Sat 29th</b> Open . . . . 12:00-23:00 Food . . . . 12:00-21:00
<b>Tues 25th</b> Open . . . . 12:00-16:00 Food . . . . 12:00-14:30	<b>Sunday 30th</b> Open . . . . 11:00-23:00 Food . . . . 12:00-20:00
<b>Weds 26th</b> Open . . . . 12:00-17:00 Food . . . . 12:00-15:30	<b>Tues 1st January</b> Open . . . . 12:00-17:00 Food . . . . 13:00-15:30



## New Year's Eve

Open . . . . . 12:00-01:00  
Food . . . . . 12:00-21:00

DECEMBER



# Christmas

at the  
Red Lion



Lion Hill, Stone Cross, Pevensey,  
East Sussex BN24 5EG

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This festive season, relax while we do the work for you with menus featuring elegant Christmas classics, decadent desserts, and delicious drinks, all presented by our friendly team. Whether it's a cosy twosome, family gathering, friendly meet-up, or celebration with colleagues, book now!



# Christmas Fayre

2 COURSES £20 | 3 COURSES £26  
AVAILABLE FROM 26<sup>TH</sup> NOV - 23<sup>RD</sup> DEC

## STARTERS

### **Cream of Honey Roasted Parsnip, Carrot & Cider Soup**

Artisan baguette

### **Duck Liver Pâté**

Toasted bread

### **Smoked Salmon Parcel**

Chive cream cheese, toasted brioche, watercress and caper and gherkin salsa

### **Goat's Cheese Tart**

Grape chutney, salad, honey roasted figs and balsamic glaze

## MAINS

ALL SERVED WITH GOOSE FAT ROASTED POTATOES, HONEY ROASTED ROOT VEGETABLES AND SPICED RED CABBAGE

### **English Rose Bronze Turkey Breast**

Pigs in blanket, chestnut stuffing, brussel sprouts and gravy

### **Bacon Wrapped Pork Fillet**

Dauphinoise potatoes, caramelised apple, winter greens, chestnuts and real gravy

### **Brie, Spinach & Mushroom Wellington**

Winter greens and cranberry sauce

### **Roasted Seabream Fillet**

Wilted spinach, baby potatoes and Creamy lemon and dill sauce

### **Slow Cooked Beef Blade**

Creamy mash, winter greens and chestnut mushroom and bacon jus

## DESSERTS

### **Harvey's Christmas Pudding**

Brandy sauce

### **Orange & White Chocolate**

### **Bread & Butter Pudding**

Custard

### **Spiced Pear & Toffee Tart Tatin**

Vanilla ice cream

### **Baileys Cream Filled Profiteroles**

Belgium Chocolate Sauce

### **Cheese Selection**

Grapes, celery, chutney and biscuits

# Christmas Day Menu

£70 PER PERSON

## STARTERS

### **Wild Mushroom Soup**

Crème fraise and artisan baguette

### **Seared Scallops**

Black pudding, pea puree and crispy bacon

### **Smoked Duck Salad**

Watercress, beetroot, orange and pomegranate dressing

### **Goats Cheese Tart**

Honey roasted figs, rocket and balsamic dressing

### **Refreshing Sorbet**

## MAINS

ALL SERVED WITH GOOSE FAT ROASTED POTATOES, HONEY ROASTED ROOT VEGETABLES AND SPICED RED CABBAGE

### **English Rose Bronze Turkey Breast**

Honey roasted gammon, pigs in blanket, Chestnut stuffing, brussel sprouts and gravy

### **Roasted Duck Breast**

Dauphinoise potato, butternut squash puree, wilted spinach, kirsch cherry and red wine jus

### **Brie, Spinach & Mushroom Wellington**

Winter greens and cranberry sauce

### **Roasted Sea Trout Fillet**

Mash potato, creamed savoy cabbage with bacon And horseradish and beetroot relish

### **Goz Fillet Steak**

Fondant potato, mushroom duxelle, asparagus and green peppercorn sauce

## DESSERTS

### **Harvey's Christmas Pudding**

Brandy sauce

### **Orange & White Chocolate**

### **Bread & Butter Pudding**

Custard

### **Spiced Pear & Toffee Tart Tatin**

Vanilla ice cream

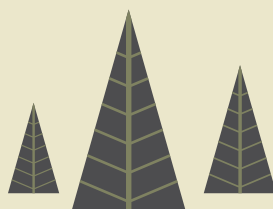
### **Baileys Cream Filled Profiteroles**

Belgium Chocolate Sauce

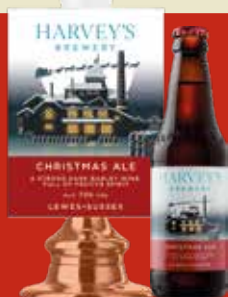
### **Cheese Selection**

Grapes, celery, chutney and biscuits

### **Coffee with mince pie**



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



## Harvey's Christmas Ale

**7.5%** — Warm the soul with this award-winning festive delight, this traditional barley wine embodies the essence of Christmas spirit – exuding biscuity malts and rich candied fruits, it's balanced by a strong hop bitterness. Enjoy with strong cheeses, Harvey's Christmas pudding, and rich beef dishes.