



THE RED LION

CHOLSEY

CHRISTMAS DAY MENU 2026

PLEASE ARRIVE 12:00-12.30PM

FIRST COURSE SERVED 1:00PM

CHAMPAGNE & SELECTION OF CANAPÉS
SERVED ON ARRIVAL

STARTERS

PRAWN COCKTAIL, Bloody Mary sauce, lettuce, cucumber & ciabatta (GFA)

CHICKEN LIVER PATÉ served with ciabatta & onion chutney (GFA)

CRISPY DUCK SALAD, lettuce, cucumber, spring onion, coriander, hoisin sauce & pink ginger (GFA)

SPICED CARROT & CORIANDER SOUP crusty ciabatta & butter (GFA | VEA)

PORK BELLY BITES served with chilli jam (GF)

MAINS

COTSWOLDS' ROAST TURKEY served with roast potatoes, broccoli, star anise carrot, pig in blanket, sage stuffing & turkey gravy (GFA)

12hr SUSSEX ROASTED BEEF served roast potatoes, broccoli, star anise carrot, Yorkshire pudding & beef gravy (GFA)

NO NUT ROAST served with roast potatoes, broccoli, star anise carrot & vegetable gravy (GF | VEA)

LOCH FYNE SALMON served with crushed new potatoes, creamy peas, shallots & bacon (GF)

DESSERTS

CHRISTMAS PUDDING served with brandy vanilla sauce (GFA)

STICKY TOFFEE PUDDING served with toffee sauce & vanilla ice cream

CHOCOLATE BROWNIE served with salted caramel ice cream

BLACK CHERRY CHEESECAKE served with black cherry compote

OXFORD BLUE & SMOKED CHEDDAR with crackers, celery & chutney

£89.50 per person

Booking and pre-ordering only (menu choices required a minimum of one week in advance).

£25 per-person non-refundable deposit is required by the 1st December 2026. Menu by Steven Sanderson, Chef-Owner, The Red Lion, Cholsey.

Please speak to us about any allergies or special dietary requirements before you order.

Please be advised nuts are present in the kitchen and bar.

(GF) GLUTEN FREE | (GFA) GLUTEN FREE AVAILABLE | (V) VEGETARIAN | (VE) VEGAN | (VEA) VEGAN OPTION AVAILABLE
PLEASE INFORM A MEMBER OF STAFF OF ANY ALLERGIES OR DIETARY REQUIREMENTS BEFORE ORDERING.