

The Red Lion Willingdon Fine Dining Menu

Amuse – Bouche

Gazpacho; a mix of blended vegetables and beetroot, topped with crème fraiche & micro basil .

Beginnings

Salmon Ceviche; cured smoked salmon with a lemon dressing, crème fraiche.

Butternut Squash & Sage risotto, with crispy sage leaves, toasted hazelnuts & olive oil .

Smoked Pigeon Breast, served pink with a game jus, pearl barley & caramelized apricot.

Middles

Tournedos of Beef; tender fillet steak, oyster mushrooms, roasted beetroot, potato rosti & glazed carrot.

Scallop & King Prawn Duo, on a bed of stir fried Pak choi, sesame seeds and a chilli glaze.

Brie, Mushroom & Cranberry Pithivier, roasted butternut squash, artichoke hearts, beetroot syrup, toasted hazelnuts.

Herb Crusted Rack of Lamb, dauphinoise potato, confit cherry tomato, kale, redcurrant jus.

All Mains served with glazed carrot, broccoli & asparagus tips.

Palate Cleanser

Pineapple & Orange Jelly.

Endings

Banana and Dark Chocolate Profiteroles, with espresso syrup.

Black Forest Mille-Feuille, chocolate sponge, cherry syrup, vanilla cream.

Red Wine Poached Pear, with an amaretto & pistachio parfait.

£40 Per Person

Book Now and pre order with a member of our team to avoid disappointment.