



01400-281382  
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# Festive Season OPENING

## **Christmas Eve**

Noon to 11pm

Food Served From Noon – 4pm

## **Christmas Day**

Noon to 5pm

Food Sitings – Noon & 3:30pm

## **Boxing Day**

Noon to 6pm

Food – Sunday Lunch Menu

Served From Noon – 4pm

## **New Years Eve**

### **Quiz Night**

Food Served From Noon – 1pm

Then Open From 7pm - 1am

## **New Years Day**

Noon to 6pm

Food - Sunday Lunch Menu

Served Noon – 4pm

*Merry Christmas*



# Christmas Day

## Canapes and Buck's Fizz

### STARTERS

#### SALMON BALLOTINE

Salmon rillettes rolled in smoked salmon, sauce gribiche, rocket salad with lemon thyme bread

#### DUO OF DUCK

Duck ham with pressed comfit duck finger pineapple salsa and toasted date bread

#### GOATS CHEESE MOUSSE

With butternut squash puree pickled shallots and sage bread

#### MUSHROOM AND CHESTNUT SOUP

With a crispy smoked mushroom crumb and tarragon bread

### MAINS

#### STUFFED TURKEY BALLOTINE

Served with duck fat roasted potatoes, creamed potatoes, braised red cabbage, honey roasted parsnips, pancetta sprouts and cauliflower cheese

#### DOVER SOLE ROULADE

Herb and parmesan stuffed dover sole with dauphinoise potatoes, calabrese and dill velouté

#### STUFFED SADDLE OF VENISON

Venison saddle rolled with a plum and pine nut stuffing with braised red cabbage, black garlic creamed potato and a medjool date sauce

#### BUTTERNUT SQUASH CORN BREAD

Butternut squash flavoured corn bread with parmentier of squash, smoked squash concasse and a pear and blue cheese salsa

### Woo Woo Sorbet

### DESSERTS

#### HOMEMADE STEEPED CHRISTMAS PUDDING

With brandy sauce

#### CHOCOLATE ORANGE MILLIE FOE

Chocolate mousse and orange puree layered in sweet puff pastry with prosecco and orange jelly, orange ice cream

#### PINACOLADA TRIFLE

Pineapple and rum compote with pineapple bavarois, coco nut dacquoise, coconut custard and fresh whipped cream

#### GINGERBREAD CHEESECAKE

Baked vanilla cheesecake with a gingerbread crust, advocaat cream pâtissière and a cinnamon ripple ice cream

Tea/Coffee and homemade petit four

£110 per head



@TheReindeerAtLongBennington



# Christmas Day

## Canapes and Orange Juice

### STARTERS

#### CREAM OF MUSHROOM SOUP

With a crispy smoked mushroom crumb and tarragon bread

#### CLASSIC PRAWN COCKTAIL

Fresh prawns in Marie rose sauce on a bed of crispy lettuce with brown bread and butter

#### CRISPY MOZZERELLA

Fried breaded mozzarella with pineapple salsa

### MAINS

#### STUFFED TURKEY BALLOTINE

Served with duck fat roasted potatoes, creamed potatoes, braised red cabbage, honey roasted parsnips, pancetta sprouts, cauliflower cheese, pigs in blankets and Yorkshire pudding

#### ROAST BEEF

Served with duck fat roasted potatoes, creamed potatoes, braised red cabbage honey roasted parsnips, pancetta sprouts, cauliflower cheese and Yorkshire pudding

#### TOAD IN THE HOLE

Owen Taylors award winning sausages baked in Yorkshire pudding with mash, peas and gravy

#### WINTER VEGETABLE PIE

with mashed potato peas and gravy

## WooWoo Mocktail Sorbet

### DESSERTS

#### HOMEMADE STEEPED CHRISTMAS PUDDING

With brandy sauce

#### MILLIONAIRES TART

With vanilla ice cream

#### STEAMED LEMON SPONGE

With white chocolate custard

## Homemade petit four

**£60 for the under 12's**





# Christmas Day

## Orange Juice

### STARTERS

**CREAM OF MUSHROOM SOUP**  
With home-made bread

**CRISPY MOZZERELLA**  
Fried breaded mozzarella and ketchup

### MAINS

**SAUSAGE AND MASH**  
With roast potatoes and seasonal vegetable

**ROAST BEEF**  
With roast potatoes and seasonal vegetable

**CHICKEN NUGGETS**  
With fries and beans

### DESSERTS

**ICE CREAM**  
2 scoops of vanilla ice cream with chocolate sauce

**MILLIONAIRES TART**  
With vanilla ice cream

**STEAMED LEMON SPONGE**  
With white chocolate custard

**£25 for the under 5's**





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