

01400-281382 enquiries@reindeerlb.com





Festive Season OPENING

Christmas Eve

Noon to 11pm Food Served From Noon – 4pm

Christmas Day

Noon to -5pm Food Sittings – 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







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 TRIFFLE

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





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



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

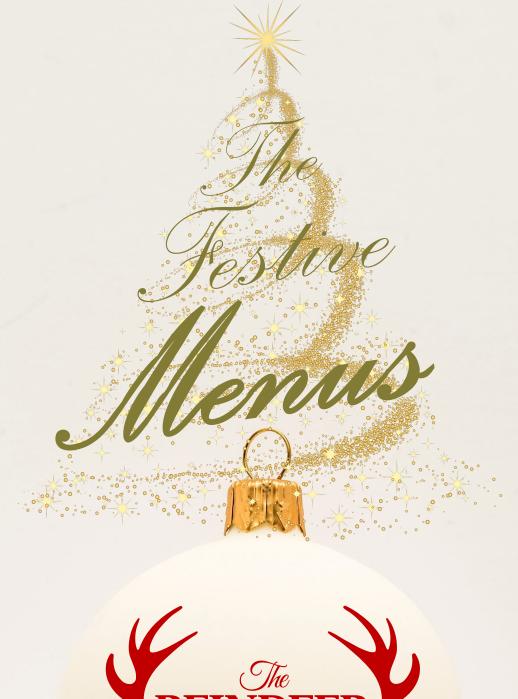
MILLIONAIRES TART

With vanilla ice cream

STEAMED LEMON SPONGE

With white chocolate custard

£25 for the under 5's





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