

Red Door Bistro
There's no better place to spend the festive period

Your time at Red Door Bistro is always time well spent. Especially over the festive period. Our restaurant is filled with Christmas cheer and a magical atmosphere.

Whether you're joining us for a work Christmas party, catching up with friends over a couple of crafted festive cocktails, mulled wine or sitting down to a delicious family dinner, our friendly team will make you feel totally welcome and relaxed.

Our festive menus, made with fresh, quality, seasonal ingredients, feature a range of flavoursome dishes. From a delicious confit duck leg & blackberry sauce, to a rustic comfort dish of slow cooked lamb – all beautifully done like only we can. Christmas at Red Door Bistro really is wonderfully unique

BOOK YOUR TABLE TODAY

1920s CHRISTMAS MURDER MYSTERY NIGHTS

Manchester Theatre productions presents

‘You just can't get the staff’

Nov 30th – Dec 7th 14th 21st

3 course Evening Dinner 39.95pp inclusive

Bookings essential. Menu available upon request.

A £10. Non-refundable deposit is required per person to confirm your reservation.

Payment in full 1 week prior to your party booking of 8 or more guests.

For further information and bookings contact;

Red door bistro 1 College Avenue Wigan WN11DF

01942820484 email; bookings@reddoorbistro.co.uk

December Evening Menu

Join us from 1st December – 23rd December

TO START

Spiced parsnip and apple soup 5. v/ gf / vgn option

Parsnip crisps, crusty bread

Pan roast duck breast 7 gf

Celeriac puree, blackberry sauce.

Smoked salmon fishcake 6.5 gf

Baby spinach, hollandaise sauce, pea shoots

Pulled pork bon, bon 6.

Sage and onion panko, spiced apple puree, crispy crackling

'Figs in blankets' 6. gf /v/ vgn option

Baked figs, goats' cheese, toasted honied pine nuts, black forest ham

MAIN COURSE

Roast supreme of chicken 15 gf option

Sage and date stuffing, smoked bacon, colcannon, wild mushroom sauce

Braised blade of beef 16. gf

Red wine, thyme, garlic, creamed horseradish potatoes, roast winter vegetables

Mushroom & chestnut wellington 14. vegan

Crushed baby potatoes, port reduction, wilted spinach

Bream fillet 17.gf

Creamed leek, potato, smoked haddock, green lip mussel, salmon chowder

Steak au poivre 28 gf

8 oz fillet steak best served medium rare, dauphinoise potatoes, roast mushrooms, tomato, cracked black pepper sauce, dressed leaf, onion rings.

Slow cooked lamb shank 17. gf

Creamed potatoes, winter root vegetable, red currant & rosemary sauce

DESSERTS 5.95

Baileys coffee & white chocolate cheesecake v

Christmas pudding, brandy sauce v (gf available)

Mulled winter berry and apple crumble, vanilla bean custard v

Salted caramel profiteroles, fresh cream v

Dark chocolate and hazelnut brownie, vanilla ice cream vegan

French and English Cheeseboard - Crackers, frozen grapes, chutney (3.00 supplement pp)

PLEASE NOTE: Whilst every effort is made to prevent cross contamination from allergens, all our food is freshly prepared daily where allergens are present therefore, we cannot guarantee that any of your dishes will be completely free from allergens. Some of our dishes can be altered to suit your dietary requirement v = vegetarian gf = gluten free vegan = vegan

