

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 great atmosphere.

Whether you're joining us for our Murder Mystery 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 traditional succulent roast turkey served with all the trimmings to an indulgent dessert – all beautifully prepared like only we can.

Christmas at Red Door Bistro really is wonderfully unique

1920s Murder Mystery Nights 30th Nov 7th 14th 21st Dec 39.95pp

BOOK YOUR TABLE TODAY

FESTIVE LUNCHTIME SPECIAL 14.95

Tuesday – Friday 12 – 2pm

Parsnip & apple soup – choice of sandwich, baby leaf salad, winter slaw

Roast turkey, stuffing, smoked ham and cranberry ciabatta

Roast vegetable, walnut, beetroot, goat's cheese ciabatta v

Steak and stilton, caramelised onion ciabatta

Mince pie and whipped cream

Add hand cut chips +2. Add a glass of mulled wine +2.

Pre orders welcome. Gluten free bread available upon request

A £5. Non-refundable deposit is required per person.

Payment in full 1 week prior to your booking

It's beginning to look a lot like Christmas

FESTIVE LUNCH MENU

Tuesday – Friday Afternoon

12 noon till 2.30 pm Sunday 12 – 8 pm

Alternative times are available upon request

1 course 14 / 2 course 18 / 3 course 22

TO START

Spiced Parsnip & apple soup v / gf / vgn option

Parsnip crisps, truffle oil, artisan roll

Smoked salmon fishcake gf

Baby spinach, hollandaise sauce, pea shoots

Mulled wine poached pear salad v / gf / vgn option

Walnuts, black stick blue stilton, honey & mustard dressing

'Figs in blankets' v / vgn option

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

MAIN COURSE

Roast butter basted turkey breast gf option

Clementine, tarragon & fig stuffing, pigs in blankets, goose fat roast potatoes, honey &

thyme roasted parsnips, seasonal vegetables red wine and sage gravy

Braised blade of beef gf

Red wine, thyme, garlic, creamed potatoes, buttered winter vegetables

Pan roast bream gf

Smoked salmon, Leek, potato, celery chowder

Mushroom & chestnut wellington vegan

Baby potatoes, port reduction, wilted spinach

DESSERTS

Dark chocolate and hazelnut brownie, vanilla ice cream vgn

Christmas pudding, brandy sauce (gf available)

Mucked Winter berry & apple crumble, vanilla bean custard v

Sticky toffee pudding, caramel sauce v

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

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.

