



The Red Lion Hinxton
Pudding Night
25th June 2010



Tel. 01799 530 601
info@redlionhinxton.co.uk
www.redlionhinxton.co.uk

Pudding Night Menu

Starter

Soup of the Day – (v)

Smoked Chicken Salad – *raspberries, pistachios, raspberry dressing*

Pressed Tomato Terrine – *balsamic dressing, crisp lettuce*

Brixham Crab Risotto – *rocket, parmesan & truffle oil*

Light Main Course

Corn Fed Chicken Breast – *mashed potato, fine beans, Madeira jus*

Shank of English Lamb – *new potatoes, leek gravy*

Grilled Mackerel Fillets – *baby fondants, bruschetta topping*

Sun-Blushed Tomato Tagliatelle – *balsamic glaze, dressed leaves*

Puddings

A selection of puddings from the buffet table (see overleaf)

Accompanied by a taster of dessert wine:

Samos (Samos, Greece)

If it hits the spot, please ask for a full Shot (50ml) £2 or Glass (100ml) £3.75

Coffee

£23.95 per person

We hope you enjoy the selection of puddings tonight and look forward to seeing you again soon.
Next Pudding Night date is to be arranged – let us know if you would like to be notified.

*Particular dietary requirements can be catered for – please ask the waiting staff
Service is discretionary, although a suggested 10% will be added for parties of 8 or more
v vegetarian dishes*



Freehouse of the Year 2010 Finalists (The Publican National Awards)
Congratulations to the team !



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(The Pubcan National Awards)

The Red Lion Hinxtton
Pudding Night



Free House Inn & Restaurant
(eight guest rooms available)



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Puddings

Top 3

Tasting Notes

	Elderflower Tart
	Bakewell Slice
	Summer Berry Cheesecake
	Banana Pannacotta
	Pear Crumble
	Chocolate Brownie

Selection of Sauces

Particular dietary or other requirements can be catered for (including small & children portions) – please ask the waiting staff
Appropriate meat dishes are served on the pink side and vegetables on the al dente side, unless otherwise requested
All ingredients are sourced locally and from sustainable stock where possible and practical
All our beef is East Anglian
Service is discretionary, although a suggested 10% will be added for parties of 8 or more
*v vegetarian dishes gf dishes that **can** be gluten free*



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