



CHRISTMAS 2024



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OPENING HOURS

CHRISTMAS EVE 11AM - 11PM

CHRISTMAS DAY 12PM-4PM

BOXING DAY 12PM - 6PM

NEW YEAR'S EVE 11AM - 1AM

NEW YEAR'S DAY 12PM - 4PM

CHRISTMAS FAYRE

AVAILABLE FROM
29TH NOVEMBER
TO 10ST JANUARY
PRE-ORDER ONLY

3 COURSES FOR 35.00PP • 2 COURSES FOR 31.00PP

STARTERS

Leek & Potato Soup (v)

served with garlic croutons,
butter & toasted baguette

Smoked Ham Hock Rilette

with pistachio butter, piccalilli
& toasted bread

Smoked Salmon

with toasted brioche, watercress,
poached egg & Hollandaise sauce

Breaded Goat's Cheese (v)

with butternut squash, beetroot,
walnuts & rocket salad

MAINS

All served with goose fat roasted potatoes, honey roasted root vegetables and spiced red cabbage

English Rose Bronze Turkey Breast

served with pigs in blanket, chestnut
stuffing, Brussel sprouts and gravy

Confit Duck Leg

served with Dauphinoise potato,
wilted spinach and black cherry jus

Sirloin of Beef

with Brussels sprouts, gravy
& Yorkshire pudding

Brie, Spinach

& Mushroom Wellington (v)
with winter greens & gravy

Prosciutto-wrapped Cod Loin

with Broccoli and dill Hollandaise sauce

DESSERTS

Harvey's Christmas Pudding

served with brandy sauce

Baileys Cream Filled Profiteroles

with Belgium chocolate sauce

Spiced Pear & Toffee Tart Tatin

with vanilla ice-cream

Cheese Selection

served with grapes, celery, chutney
and biscuits

Belgian Chocolate Ganache

with orange coulis and cinnamon cream

A 10% discretionary service charge will be added to all parties

CHRISTMAS DAY

90.00PP
45.00PP FOR CHILDREN

STARTERS

Broccoli and Blue Cheese Soup (v)

with butter & toasted baguette

Duck Rilette

with spiced apple chutney
& toasted baguette

Smoked Salmon Parcel

served with chive cream cheese, toasted
brioche, watercress and horseradish cream

Goat's Cheese Tart (v)

with grape chutney, watercress
and honey roasted figs

MAINS

English Rose Bronze Turkey Breast

served with honey roasted gammon,
pigs in blanket, chestnut stuffing,
Brussel sprouts and gravy

Roasted Duck Breast

with fondant potato, butternut squash puree,
wilted spinach, kirsch cherry and red wine jus

Slow Roasted Rosemary & Garlic Lamb Shank

with Dauphinoise potato,
winter greens and gravy

Roasted Seabass Fillet with Potato Cake

wilted spinach and crayfish bisque sauce

Stilton, Spinach & Mushroom Wellington (v)

with winter greens & gravy

DESSERTS

Harvey's Christmas Pudding

served with brandy sauce

Chocolate Brownie

with morello cherry compote and vanilla
ice-cream

Baileys Cream Filled Profiteroles

with Belgium chocolate sauce

Cheese Selection

served with grapes, celery,
chutney and biscuits

Spiced Pear & Toffee Tart Tatin

with vanilla ice-cream

Coffee with Mince Pie

A 10% discretionary service charge will be added to all parties

LIVE MUSIC & EVENTS IN DECEMBER!

SUNDAY 1ST • 6PM

ADELE TRIBUTE

THURSDAY 5TH • 4PM

SANTA'S GROTTO & PARTY

WITH MRS CLAUS

FRIDAY 6TH • 9PM

ELTON JOHN TRIBUTE

SUNDAY 8TH • 6PM

TAYLOR SWIFT TRIBUTE

SUNDAY 15TH • 6PM

RICK BONNERS & BRIGHT

THURSDAY 19TH • 5PM

STORY OF CHRISTMAS CAROLS

BY CHARLES DICKENS

FRIDAY 20TH

SANTA'S GROTTO & PARTY

WITH MRS CLAUS • 4PM

CHRISTMAS CAROLS

WITH ST. LUKE'S CHURCH • 7PM

MARY GRACE

CHRISTMAS SPECIAL • 9PM

SUNDAY 22ND • 6PM

AMY WINEHOUSE TRIBUTE

SUNDAY 29TH • 6PM

ELVIS PRESLEY TRIBUTE

NEW YEAR'S EVE • 9PM

**80'S DISCO WITH J-JAXON
& FANCY DRESS**

