



History of The Red Lion Inn

In 1675, John Ogilby compiled the first proper road map of England—previous ones had been of little practical use. He called himself ‘Cosmographer to the King, Charles II’.

On his map, the only road in Derbyshire is shown going through Hognaston, when it would have been little more than a cart track. Ogilby measured the distance not only in miles, but furlongs as well, all this with nothing more to help than a wheel geared to a counting device.

People have lived on the sit of the village for at least a thousand years (the village was entered in the Domesday book as Ochenaueston: King’s land). It is probable that the sit was inhabited in Roman times (evidence of possible lead smelting has been found from this era) and it probably stood on the main Roman road to Little Chester.

It was a thriving community when the coaches ran through the village from London to Manchester in the seventeenth century, when the village boasted three Inns, instead of the current one, the Red Lion, which has stood at least since those days.

The Red Lion is unique, with antiques, superior accommodation with en suite facilities.

Our claim to fame is our food, enjoyed and commented upon by Derbyshire life, the Daily Mail, the Daily Telegraph and The Observer. Only the very best produce is used and prepared daily by our chefs.

Our rooms are second to none and have been frequented by such celebrities as John F Kennedy Jr and his wife Carolyn Bessette.

The Red Lion is situated just off the B5035 Ashbourne to Wirksworth road, overlooking Carsington Reservoir. Exit the M1 at J25 and take A52 towards Derby and Ashbourne, take B5035. Turn right for

Car Parking

All Major Credit Cards Accepted

Christmas Day Booking Form

Name _____

Address _____

Contact Telephone No _____

Number in Party _____

Deposit enclosed (£10.00 per adult £5.00 per child)

Please make cheques payable to The Red Lion Inn

£ _____

Menu Choice

Please enter number required for each choice

MENU CHOICE	ADULT	CHILD
Butternut Squash Soup		
Melon Balls		
Wild Mushrooms		
Confit Beetroot and Pink Pigeon Breast		
Turkey		
Fillet of Beef Wellington		
Sea Bass		
Butternut and Blue Cheese Wellington		
Christmas Pudding		
Buche de Noel		
Baileys Crème Brulee		
Cheese and Biscuits		

The Red Lion Inn

**Christmas Day Menu
2015**

**Please telephone for
booking details**



**Main Street
Hognaston
Derbyshire
DE6 1PR**

Phone: 01335 370396

Email:

enquiries@redlionhognaston.uk

CHRISTMAS DAY MENU

Selection of Canapés

STARTERS

Butternut Squash Soup (V)

Our Chef's homemade recipe served with Butternut Crisps and Homemade Soda Bread and Butter

Melon Balls (V)

Melon Balls tossed in a Mint Syrup served with Ginger Sorbet and Champagne Granita

Wild Mushrooms (V)

Wild Mushrooms cooked with Shallots, Garlic, Cream and Spinach served on a toasted Baguette and a Balsamic Reduction

Confit Beetroot and Pink Pigeon Breast

Confit Beetroot with Pink Pigeon Breast served on a House Dressed Mixed Leaf Salad

CHRISTMAS DAY MENU

MAIN COURSE

Turkey

Roasted Turkey breast served with Homemade Stuffing, Fresh Cranberry Sauce, Bread Sauce and Creamed and Roast Potatoes

Fillet of Beef Wellington

Fillet of Beef Wellington served with Potato Puree and a Red Wine Jus

Sea bass

Sea Bass Fillet with Dauphinoise Potatoes and a Tarragon and Pernod Sauce

Butternut and Blue Cheese En Croûte

Butternut and Blue Cheese Wellington served with a House Dressed Salad

All main courses served with Cauliflower Cheese, Creamy Brussel Sprouts and Roasted Baby Carrots and Parsnips.



CHRISTMAS DAY MENU

DESSERTS

Christmas Pudding

Traditional Christmas Pudding Flamed in Brandy and served with Homemade Brandy Sauce

Buche de Noel

Chocolate and Pear Cake layered with Poached Pears, Pear Cream and covered in Chocolate Ganache

Baileys Crème Brulee

Baileys Crème Brulee served with Homemade Cookies

Sparkling Champagne and Strawberry Jelly

Cheese and Biscuits

Cheddar, Brie and Dovedale Blue Stilton Cheese served with Apple, Cranberries, Walnuts, Grape Chutney and a Selection of Biscuits

Freshly made Coffee or Tea and Chocolate Truffles

Time: 12 for 12.30pm

Price

£64.95 per person

£32.50 for children under 12 yrs
(non refundable deposit required)