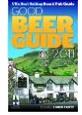


16<sup>TH</sup> CENTURY \* FREE HOUSE \* COUNTRY INN \* RESTAURANT \* GUEST ROOMS



Alastair  
Sanday's

Freehouse of the Year 2013 (Black Bull - East Midlands & East Anglia)  
Freehouse, Gastro Food & Accommodation Pub of the Year  
(Red Lion was finalist in all three - The Publican Awards 2010 & 2011)  
Front of House Manager of the Year 2013



## Pudding Nights

Welcome to our Pudding Nights!

We launched these events back in 2007 at The Red Lion Hinxtton and their popularity still shows no sign of waning. We have had rave reviews in the Cambridgeshire Journal and features on BBC Radio Cambridgeshire's Afternoon Show, Cambridge Agenda Magazine, Cambridgeshire County Life, EAST magazine - The Best of East Anglia amongst others.

We received early national recognition by coming second in the Publican Food Awards Dessert Pub of the Year 2007. It is not unusual, however, for the starters and mains to be even more memorable than the puddings, having won an AA rosette award each year since 2009.

At every Pudding Night, there is a choice of starter and light main course, before selecting an opening plate of three puddings from the buffet table at your first pass. Further puddings can be tried on repeat visits to the buffet table. There is also a complementary taster of a dessert wine.

A typical menu might be:

### Starter

Freshly made Soup (*see Specials Board*) – *croutons, herb oil, crusty roll & butter*  
Smoked Salmon & Cream Cheese Roulade – *lemon dressing*  
Potted Rabbit – *set in clarified butter, veal jus*  
Smoked Chicken Salad – *raspberry vinaigrette*

### Light Main

Supreme of Guinea Fowl – *sprouting broccoli, pomme puree, pomegranate jus*  
Essex Porker – *confit pork belly, fine bean cassoulet, butternut squash puree*  
Brixham Crab Linguine – *chili, garlic, parsley & white wine sauce*  
'Veggie Mixed Grill' – *artichoke chips, grilled plum tomato, wild mushrooms, grilled mediterranean vegetables, garlic butter*

### Buffet Table of Puddings

Glossy Chocolate Fudge Cake- *caramelised orange*  
Lemon Posset- *vanilla shortbread*  
Strawberry Jam Rolly Polly-*custard*  
Apricot Daquise- *apricot & lemongrass Sauce*  
Apple Tart Tatin- *passion fruit mascarpone*  
Mini Saffron Poached Pears Mille Feuille

The ticket price is £25.

Please book well ahead or leave us your details and we will keep you posted of future event dates.

If savory is more of your thing – please ask about our other Special Event Nights.