

## LUNCHTIME SPECIAL

2 COURSE £9.95

3 COURSE £12.95

### Starters

**Homemade Carrot & Coriander Soup**

with crispy Croutons

**Homemade Brussels Pate**

with a Homemade Sweet Red Onion Marmalade & Toast

**Fanned Honeydew Melon**

served with a Homemade Winter Berry Coulis

**King Prawns wrapped in Filo Pastry**

served with a Sweet Chilli Dip

### Main Courses

**Slices of Roast Turkey Breast**

with a Warm Cranberry Sauce & Sage & Onion Stuffing

**Roast Topside of Beef**

served with Yorkshire Pudding

**Roasted Salmon Supreme**

with a Shallot & Bacon Cream Sauce

**Homemade Vegetable Lasagne**

served with Rocket Pesto

All with Roast Potatoes & Selection of Vegetables

### Homemade Desserts

**Xmas Pudding** with Homemade Brandy Sauce

**Profiteroles** with Warm Chocolate Sauce

**Bakewell Tart** with Vanilla Cream

## PARTY MENU £16.95

### Starters

**Homemade Roasted Vine Tomato Soup**

served with a Pesto Dressing

**Homemade Chicken & Pork Terrine**

served with a Red Onion Chutney & Toast

**Smoked Mackerel Fillet**

served with a Horseradish Mayonnaise

**Red Onion & Bacon Stuffed Mushroom**

topped with Cheddar & Balsamic Reduction

**Warm Pear, Stilton & Walnut Salad**

served with a Honey & Mustard Dressing

### Main Courses

**Roast Turkey with Warm Cranberry Sauce**

with Chipolatas & a Red Onion & Sage Stuffing

**Slowly Cooked Braised Beef Steak**

with a Button Onion & Mushroom Sauce

**Baked Pork Fillet topped with a Walnut & Apricot**

Stuffing wrapped in Parma Ham

served with a Peach Liqueur Sauce

**Roasted Salmon Supreme**

with Cherry Tomatoes, Asparagus & Pesto

**Spinach & Ricotta Tortellini**

with Tomato Sauce & Parmesan Shavings

All with Roast Potatoes & Selection of Vegetables

### Homemade Desserts

**Xmas Pudding** served with Homemade Brandy Sauce

**Chocolate Brownie** with Vanilla Ice Cream

**Lemon Posset** with a Raspberry & Mint Salad

**Vanilla Cheese Cake** with Winter Berry Compote

## SPECIAL OFFER PRICE

# £14.95

Just get your Pre Order & Deposit to us by the  
30th November 2010 to receive a  
£2 per person Discount

## CHRISTMAS DAY £59.99

### Starters

**Roasted Butternut Squash Soup**

served with Vegetable Crisps

**Homemade Duck & Orange Terrine**

with a Red Onion Chutney & Toasted Brioche

**King Prawn & Smoked Salmon Cocktail**

served with a Marie Rose Sauce

**English Cheese Filled Filo Crackers**

served with a Cranberry & Apple Compote

**Slices of Smoked Chicken**

with Waldorf Salad & a Walnut Dressing

To Refresh Your Palate

**Homemade Lemon Sorbet**

### Main Courses

**Turkey Breast with Cranberry Sauce**

with Chipolatas & Sage & Onion Stuffing

**Slowly Cooked Braised Lamb Shank**

with a Red Wine, Rosemary & Garlic Sauce

**Roast Sirloin of Beef**

served with Yorkshire Pudding

**Pan Seared Sea Bass Fillets**

served with a Lemon & Thyme Butter

**Red Onion & Goats Cheese Tartlet**

with a Shallot & Roasted Onion Reduction

All with Roast Potatoes & Selection of Vegetables

### Homemade Desserts

**Xmas Pudding** with Homemade Brandy Sauce

**Passion Fruit Tart** with Honey Cream

**Chocolate Brownie** with Vanilla Custard

**Selection of British Cheese & Biscuits**

## COFFEE & MINCE PIES

## NEW YEARS EVE £42.00

### Starters

**Homemade French Onion Soup**

served with a Cheese Crouton

**Warm Smoked Duck Salad**

served with Roasted Balsamic Red Onions

**Homemade Cod & Salmon Fish Cakes**

with a Rocket & Tomato Salad

**Oven Baked Flat Mushroom**

Topped with a Walnut, Stilton & Apricot Gratin

### Main Courses

**Rack of Lamb & Mini Shepherd's Pie**

with Fine Beans & a Red Currant Jus

**Chargrilled Prime Beef Fillet**

with Gratin Potatoes topped with Garlic Butter

**Whole Baked Sea Bass**

served with a Sun Blushed Tomato Butter

**Wild Mushroom Risotto**

topped with a Truffle Oil & Parmesan Shavings

### Homemade Desserts

**Coffee Mousse**

with Orange Cream

**Passion Fruit Cheesecake**

served with Honey Cream

**Hot Chocolate Pudding**

served with Homemade Vanilla Custard

**Selection of British Cheeses**

with Grapes, Chutney, Celery & Warm Bread

**Live Entertainment  
& Bubbly at Midnight**

## BOXING DAY & NEW YEARS DAY

Three Courses with Unlimited  
Bucks Fizz or Orange Juice £15.95

### Starters

**Fanned Galia Melon**

with Strawberries & a Raspberry & Ginger Coulis

**Scrambled Egg & Smoked Salmon**

served upon Toasted Brioche

### Main Courses

**Breakfast Platter:**

Sausage, Bacon, Black Pudding, Grilled Tomatoes,

Smoked Haddock Kedgeree, Bubble & Squeak,

Fried Egg & Sauté Potatoes

**Four Cheese Omelette**

with Sauté Potatoes & Salad

### Homemade Desserts

**Croissants, Muffins & Danish Pastries**

with Homemade Jams & Marmalades

### BOOKING INFORMATION & CONDITIONS

Please make your selection and send in your pre order at least 7 days prior to your booking with the enclosed booking form and a £5 per person deposit ( £20 for xmas day & new years eve) which cannot be refunded in cases of party cancellation. Any member of your party not turning up for the booking will be charged 50% unless we receive 24 hours notice. £2 per person discount offer applies to the party menu (£16.95) only & your pre order & deposit must BOTH be received before November 30th 2010 to qualify. No service charge applies to any size party and is at your discretion.

FOR ANY FURTHER INFORMATION CALL US ON

01206 263434

The  
**Lion**

**CHRISTMAS  
2010**

