



*festive celebrations*

<sup>the</sup>  
**Lion**

# christmas menu

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Available from 1st December to 24th December

**Lunch** 2 courses £9.95 3 courses £13.95

**Evening** 3 course £15.95

## Starters

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**Roast Parsnip and Honey Soup,**  
*with a warm crusty roll*

**Smoked Haddock, Prawn and Salmon Tartlet,**  
*with dressed salad leaves*

**Parma Ham and Galia Melon,**  
*with a Cumberland dressing*

**Smooth Farmhouse Pâté**  
*with onion marmalade and a warm crusty roll*

## Main Courses

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**Traditional Roast Turkey**  
*Succulent local roast turkey, with golden roast potatoes,  
pigs in blankets, seasonal vegetables and stuffing*

**Spinach and Feta Parcel**  
*Wilted spinach and feta cheese melted in a filo pastry parcel,  
served on thyme roasted vegetables*

**Game Casserole**  
*Local game stewed in a rich meaty sauce topped  
with Stilton and red wine dumplings*

**Confit Shoulder of Lamb**  
*Slow cooked shoulder of lamb  
with caramelized root vegetables and a port jus*

**Salmon En Croute**  
*Salmon, mushroom and leek en croute with a herb cream sauce*

## Desserts

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**Traditional Christmas Pudding**  
*with Brandy Sauce*

**Warm Chocolate Fudge Cake**  
*with Vanilla Ice Cream*

**Vanilla Pod Crème Brûlée**

**Belgian Waffle**  
*with Warm Winter Berry Compote and Chantilly Cream*

**Mince Pies**

# christmas day at the lion

£49.95 per head, children £20.00

**Bucks Fizz on arrival**

## Starters



**Roast Butternut Squash and Sweet Potato Soup**  
*with a warm crusty roll*

**Pan Seared King Scallops**  
*with Pea Risotto and Mint Oil*

**Confit of Gressingham Duck Leg**  
*with Gratin Dauphinoise and a Roast Reduction*

**Ham Hock and Apricot Terrine**  
*with a Tangy Cranberry Jelly, Toasted Bread*

## Main Courses



**Traditional Roast Turkey**  
*Butter roasted turkey breast with traditional trimmings- sage and onion stuffing, little pigs in blanket, potatoes roasted in goose fat, seasonal vegetables and bread sauce*

**Cod Fillet**  
*Oven roasted fillet of cod served on a roast chestnut and chilli risotto, sage oil*

**Duo of Pheasant**  
*Roasted leg and breast of pheasant wrapped in bacon served on blue cheese mashed potato with a cranberry jus*

**Vegetable Tart Tatin**  
*Thyme roasted and caramelized winter vegetable tart tatin with a balsamic tomato sauce*

## Desserts



**Traditional Christmas Pudding**  
*with Brandy Sauce*

**Warm Chocolate Fondant**  
*with Vanilla Pod Ice Cream*

**Baked Baileys and Hazelnut Cheesecake**

**Chocolate and Tia Maria Trifle, Winter Berries and Fresh Cream**

**Mince Pies**

# new year's eve

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**£34.95 per head, Children £22.00**

## Starters



**Leek and Sweet Potato Soup**  
*with a warm crusty roll*

**Pan Fried Gamba Prawns on Toasted Brioche**  
*with a Warm Baby Leek Salad, Sweet Chilli Oil*

**Smoked Chicken and Roasted Red Pepper Terrine**  
*with Shallot and Herb Vinaigrette*

**Marinated Baked Figs**  
*with Stilton and Chorizo*

## Main Courses



**Prime Beef Fillet**  
*21 day matured Prime Fillet of Beef with Sautéed Shitake Mushrooms, Fondant Potato and Red Wine Sauce*

**Duck Breast**  
*Pan Fried Duck Breast on Chive Creamed Mashed Potato with Roast Garlic and Onion Confit*

**Sea Bass**  
*Pan fried Sea Bass Fillets, Braised Fennel and Turned Dill Potatoes with Creamy Velouté*

**Spinach, Goats Cheese and Hazelnut Wellington**  
*Wilted Spinach, Creamy Goats Cheese and Toasted Hazelnuts in pastry with creamy Wild Mushroom Sauce*

## Desserts



**Raspberry Cranachan in a Brandy Snap Basket,**  
*Poppy Seed Syrup and White Chocolate Shavings*

**Cinnamon and Pistachio Parfait**  
*with Warm Plum Compote*

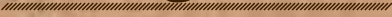
**Pear and Almond Bakewell Tart**  
*with Vanilla Pod Chantilly Cream*

**White and Dark Chocolate Terrine**  
*with Strawberry Sorbet*

**Champagne at Midnight**

**Champagne  
at midnight**

# booking form



Please complete the boxes below

Party Name
Party Date
Party Size
Party Time
Organisers Name
Address
Telephone Number
email address

## Order Form Please complete the boxes below

Starters	Qty

### Mains


### Puddings




## HOW TO BOOK

Make a provisional reservation with us via phone, email or drop in

Return your booking form and a deposit of £5 per guest for Christmas Fayre, £10 for Christmas Day within 2 weeks to secure the table.

## BOOKING CONDITIONS AND CANCELLATION

For Christmas Day full prepayment is required by 15th December.

Please send in your pre-order 10 working days before the event.

The full deposit is non-refundable for cancellations within 21 days of the party date. Part deposits, (when individual guests cancel from a party), may not be used against the final total, so please do make your guests aware of this when paying a deposit.

Please note that if a party is cancelled giving less than 5 days' notice the full menu price maybe charged.

The manager's decision is final.



The  
Lion

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