CHRISTMAS

AT THE

THE LION and LAMB

Starters

Homemade Parsnip Soup gf available & v

Roasted parsnips in local honey with a chive cream sauce served with toasted Ciabatta

Homemade Venison Pate

Rich venison pate served with a juniper berry jam , rocket and parmesan salad

Smoked Salmon and Prawn Roulade gf

Smoked Salmon filled with a prawn puree served with pickled red cabbage and an Asian cucumber salad finished with a lemon vinaigrette

Roasted Beetroot Napoleon gf & vg

Layered slices of beetroot filled with a vegan herb cream cheese drizzled with a balsamic glaze, roasted walnuts and rocket salad

Champagne sorbet topped with a raspberry coulis served after your starter

Main Course

Bronze Turkey gf available

Turkey wrapped in bacon slow roasted with a sage, onion and cranberry stuffing, pigs in blankets served with a medley of seasonal vegetables pancetta sprouts duck fat roasted potatoes

Braised Beef Short Rib gf

Slowly braised beef short rib, baby carrots and silver skin onions, in a rich red wine sauce set on a bed of black garlic creamed potatoes served with seasonal vegetables, cauliflower cheese puree and red berries

Crayfish and Parmesan Risotto

Arborio rice cooked in a rich stock bound with cream and crayfish tails finished with parmesan cheese topped with pea shoots, parmesan crisps

Butternut Parsnip & Carrot Wellington vg & v

Oven baked Butternut Squash, parsnip and carrots wrapped in a light puff pastry served with herb crushed new potatoes, seasonal vegetables finished with a rich homemade tomato sauce

Sweets

Traditional Christmas pudding With a sticky toffee sauce and a peanut praline

served with a choice of

Brandy Butter Ice Cream , Fresh Cream,

Homemade Chocolate Yule Log Cheesecake gf

A chocolate cheesecake made with chunks of yule log set on a biscuit base served with a popcorn ice Cream

Homemade Cream Tea Bread and Butter Pudding

Layers of fruit scones set in a rich egg custard topped with clotted cream and strawberry jam finished with a matcha gel

Homemade Lemon Tart vg & v

A sharp Lemon filled shortcrust homemade tart with red berries and Chantilly cream

Main course £24.00

Two courses £33.95

Three courses £42.95

House Cheese Board

A selection of local cheeses served with crackers , homemade chutny grapes, port soated figs apple and celery Blue ,Coastal Cheddar ,Creamy Brie, Crackers £8.5 pp

Our Christmas menu is available from 30th November until

23rd December for bookings only

PLEASE SEE REVERSE SIDE FOR BOOKING DETAILS