



LION —AND— LAMB

CHRISTMAS DAY 2026

Adult £140 Child £60

Complimentary Glass Of Fizz On Arrival

APPETISERS

King Prawn Cocktail, Poached King Prawns, Crayfish Tails, Seafood Sauce, Tomato & Cucumber Concasse, Gem Lettuce, Cromer Crab, Avocado Salsa, House Pumpkin Rye Bread (GF Available)

Pork Cheeks, Braised Pig Cheeks, Hay Smoked Butternut Squash Puree, Calvados Jus, Pickled Onion Rings

Celeriac & Apple Soup, Roasting Celeriac, Bramley Apple, Truffle Oil, Vegetable Crisps, Toasted Focaccia (VE)

Lobster Arancini, Crispy Arborio Rice & Picked Lobster, Thermidor Sauce, Parmesan, Chive & Smoked Garlic Oil

MAINS

Roast Turkey, Goose Fat Roast Potatoes, Chestnut & Pancetta Brussels, Yorkshire Pudding, Pork & Cranberry Stuffing, Pig in Blanket, Honey Roast Carrot & Parsnip, Butternut & Swede Mash, Rich Gravy

Sweet Potato & Lentil Pie, Olive Oil Roasties, Vegetable Gravy, Seasonal Greens, Roasted Carrots & Parsnips (VE)

28 Day Aged Beef Wellington, Fillet Beef, Puff Pastry, Truffle & Parmesan Mash, Fondant Carrots, Charred Leeks, Red Wine Jus

Seared Hake, Roasted Cauliflower, Crispy Pancetta, Creamy Mash, Bordelaise Sauce

DESSERTS

Chocolate Truffle Tort, Salted Caramel Ice Cream, White Chocolate Shard

Clementine Tart, Meringue, Shortcrust Pastry, Clotted Cream Ice Cream

Homemade Christmas Pudding, Brandy Sauce, Frosted Red Currants

Cheeseboard, 4 Cheese Selection, Pickles, Chutney, Crackers, Whipped Butter

Petit Fours To Finish

Allergies? Please speak to a member of staff prior to ordering if you have any allergies or dietary requirements.

Unfortunately it is not possible for us to guarantee that any product is 100% free from any allergen, as all are used in both the bar & kitchen.