



# LION —AND— LAMB

2 COURSES £35 | 3 COURSES £40

## FESTIVE PARTY MENU

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### APPETISERS

**Seafood Cocktail**, Cocktail Prawns, Marie Rose Sauce, Iceberg Lettuce, Cucumber, Avocado, Tomato, Crayfish Tails, Toasted Focaccia (GF Available)

**Smoked Parsnip Soup**, Agave Nectar, Parsnip Crisps, Toasted Pumpkin Seed Rye

**Charred Brie Bruschetta**, Confit Tomatoes, Cranberry & Orange Chutney, House Focaccia, Baby Rocket, Herb Oil

**Chicken Liver Parfait**, Fig & Ale Jam, Toasted Stout Bread, Cornichons

### MAINS

**Roast Turkey**, Beef Fat Roast Potatoes, Seasonal Greens, Yorkshire Pudding, Pork & Cranberry Stuffing, Pig in Blanket, Honey Roast Carrot & Parsnip, Butternut & Swede Mash, Rich Gravy

**Roasted Cod Loin**, Fondant New Potatoes, Sauteed Cabbage & Bacon In White Wine Sauce, Sun Blushed Tomato Oil

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

**Winter Squash Risotto**, Crumbled Goats Cheese, Toasted Pumpkin Seeds, Basil Pesto

### DESSERTS

**House Made Christmas Pudding**, Brandy Sauce, Frosted Red Currants

**White Chocolate Rice Pudding**, Clementine Ice Cream, Crumbled Raspberry

**Cinnabon Cheesecake**, Maple Syrup, Coffee Cream

**Cheese board**, (supplement £5) 3 Cheese Selection, Grapes, Celery, Apple, Crackers, Chutney, Whipped Butter, Pickles

### SIDES

Buttered Greens £6 | Side Salad £6 | Fries £6 | Triple Cooked Chips £7 Truffle & Parmesan Fries £9

Pigs In Blankets £9 | Roast Potatoes £6

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**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.