LION AND LAMB

2 COURSES £35 | 3 COURSES £40
AVAILABLE MON-THUR

FESTIVE SET MENU

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

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.