



Christmas at The Lion

Christmas Fayre 2nd Dec - 30th Dec

Homemade Bread (V)

salted butter, balsamic and olive oil

Soup of the Day (VG,GF)

Chicken Liver Pâté

served with bread

Smoked Salmon Carpaccio

with crispy capers and herbs

Grilled Goats Cheese & Beetroot Salad (V,GF)



Turkey Roast or Beef Roast

with crispy roast potatoes, carrots, broccoli, red cabbage, stuffing, pig in blanket and Yorkshire pudding, served with a homemade gravy

Vegan Thai Red Curry

with mixed vegetables, coriander, lime & coconut milk, served with rice

Pan Fried Sea Bass

with Mediterranean crushed potatoes

Butternut Squash and Beetroot Wellington

with crispy roast potatoes, carrots, broccoli and red cabbage, served with a homemade vegan gravy (VE)



Christmas Pudding with Custard or Brandy Sauce

Lion Crème Brûlée (GF)

Cheesecake of the Week (GF*,VE)

Homemade Crumble of the Week

Selection of Ice Cream or Sorbet (VE) (3 scoops)

2 Courses £28.95

3 Courses £35.95

Christmas Day 12 -3pm

Homemade Bread (V)

salted butter, balsamic and olive oil

Roasted Pumpkin Soup (VG,GF)

Prawn Cocktail

with lettuce and sourdough bread (GF*)

Smoked Salmon Terrine

with sliced bread (GF*)



Turkey Roast or Beef Roast

with crispy roast potatoes, carrots, broccoli, stuffing, pig in blanket and Yorkshire pudding, served with a homemade gravy

Pesto Crusted Lamb

with roast potatoes, pea purée, asparagus parcels & sweet salsa verde

Crusted Salmon

pan fried salmon with a breadcrumb & parsley crust, roast potatoes, broccoli, tomato sauce & salsa verde

Butternut Squash and Beetroot Wellington

with crispy roast potatoes, carrots, broccoli and cauliflower cheese, served with a homemade vegan gravy (VE)



Christmas Pudding with Custard or Brandy Sauce

Lion Crème Brûlée (GF)

Cheesecake of the Week (GF*,VE)

Homemade Crumble of the Week

Selection of Ice Cream or Sorbet (VE) (3 scoops)

£65 per person

plus 10% service charge

Boxing Day 1pm - 7pm

Soup of the Day (VG,GF)

Prawn Cocktail

with lettuce and sourdough bread (GF*)

Creamy Garlic Mushroom

served with bread (V)



Turkey Roast or Pork Roast

with crispy roast potatoes, carrots, broccoli, red cabbage, stuffing, pig in blanket and Yorkshire pudding, served with a homemade gravy

Pan Fried Salmon

with roast potatoes, broccoli, tomato sauce & salsa verde

Beer Battered Haddock and Chips

Butternut Squash and Beetroot Wellington

with roast potatoes, carrots, broccoli and red cabbage, served with a homemade vegan gravy (VE)



Christmas Pudding with Custard or Brandy Sauce

Lion Crème Brûlée (GF)

Cheesecake of the Week (GF*,VE)

Homemade Crumble of the Week

Selection of Ice Cream or Sorbet (VE) (3 scoops)

1 course £15.95

2 Courses £19.95

3 Courses £26.95