

2 COURSES £34 - 3 COURSES £39 1ST DECEMBER TO 10TH JANUARY

STARTER

Pork, duck, orange pate. Served on brioche toast with orange marmalade, topped with fresh pomegranate. GF available.

Smoked salmon stack. Layered smoked salmon, seasoned cream cheese, cucumber, dill & capers, avocado & homemade bearnaise source. Gf.

Crispy brie bites. panko breaded creamy brie served with cranberry sauce.

Pan fried oyster mushroom scallops. served on a vibrant roasted garlic & sweet potato puree. Vg, Gf.

MAIN COURSE

The Lion three bird roast. Turkey, chicken & pheasant rolled & stuffed with sage & onion stuffing. Served with crispy roast potatoes carrot & swede mash, honey roasted parsnips, veg, pig in blanket, Yorkshire pudding & gravy. GF available. **Slow cooked beef brisket.** Served with creamy champ mash, whole buttered carrot & seasonal veg. Gf

Pan seared salmon. Fillet of salmon, coated in sweet pomegranate sauce, with fresh rosemary served with garlic new potatoes & tenderstem broccoli broccoli. Gf **Chestnut & seed roast**. A mix of chestnuts, pumpkin, sunflower seeds, carrot, onion & herbs. served with traditional trimmings.Vg

Haddock & chips. Crispy tribute beer battered haddock, triple cooked chips with homemade mushy peas & tartar sauce & fresh lemon.

DESSERT

Tiramisu cheesecake. Layered chocolate biscuit base, boozy chocolate, creamy vanilla & orange. V **Raspberry panna cotta**. Creamy vanilla & raspberry set served with mini jam doughnuts & fresh berries. **Fruit crumble.** served with salcombe dairy cinnamon ice cream, custard or pouring cream. Gf, Vg **Chocolate fondant**. Melt in the middle gooey chocolate pudding served with Salcombe dairy baileys ice cream. V

Christmas pudding. served with choice of ice cream, custard or pouring cream. **Cheese board for two.**

AFTERTHOUGHT Coffee & Mini mince pie

PRE-ORDER ONLY

GF: GLUTEN FREE - V: VEGETARIAN - VE: VEGAN
PLEASE SPEAK WITH YOUR SERVER IF YOU HAVE ANY FOOD
ALLERGIES OR INTOLERANCES AHEAD OF ORDERING, WE'RE
ALWAYS HAPPY TO HELP.