

LION LAMB

NEW YEARS EVE AT THE LION & LAMB

£45.00PP - 3 COURSES.

STARTERS

- Roasted celeriac and apple soup served with parmesan croutons and white truffle oil.
- Ham Hock, Smoked Chicken and Foie Gras Terrine, Pineapple Chutney Dressed Baby Leaves and Toasted Sourdough.
- A trio of Lindisfarne oysters served on crushed ice with a shallot and red wine vinaigrette, tabasco and lemon.
- Corn fed chicken Caesar salad.

MAINS

- Lion and Lamb surf and turf, chargrilled red tractor Beef fillet and peppercorn sauce, chargrilled monkfish fillets and garlic butter served with a grill garnish and French fries.
- Butternut squash risotto served with crispy sage leaves and a parmesan crisp.
- Chicken supreme filled with ricotta and basil wrapped in pancetta and served with buttered fine beans, potato terrine and semi dried tomato and preserved lemon salsa.
- Pan fried Halibut steak served with mash, buttered spinach and a prawn and caper butter.

DESSERTS

- Passion fruit creme brulee and vanilla shortbreads.
- Black cherry bake well tart, clotted cream and fresh raspberries.
- Salted chocolate and hazelnut brownie served with white chocolate ice cream and wild berry puree.
- A selection of local and French cheeses served with truffle honey, grapes, celery and biscuits.

Intolerances, food allergies and dietary requirements - Due to the presence of allergens in some of our dishes we cannot 100% guarantee the absence of allergen traces in our dishes.

Before ordering food and drinks please ask a member of staff if you would like to know about our ingredients.

100% of all gratuities are distributed evenly amongst all staff