



LION LAMB

THE LION & LAMB CHRISTMAS FAYRE DINNER MENU

2 COURSES £25.00

3 COURSES £30.00

Starters

- **Soup of the day** served with a Crusty Roll & Butter
- **Steamed Shetland Mussels** cooked in Spring Onions, Garlic, White Wine & Butter, served with Warm Baguette (Can be GF)
- **Crispy Filo Basket** filled with Nettle Cheese, Curly Endive Lettuce, Apple & Walnuts. (VG)
- **Pork, Bacon & Pistachio Terrine** served with Sourdough Toast & Pineapple Chutney (Can be GF)
- **Curried Cauliflower Fritters** served with Toasted Poppy Seeds, Mango Chutney & Coriander Salad (VG+V)

Desserts

- **Steamed Christmas Pudding** served with Rum Butter & Brandy Sauce
- **Sticky Toffee Pudding**, Butterscotch Sauce, Salted Caramel & Peanut Ice Cream
- **White Chocolate & Baileys Cheesecake** served with Raspberry Puree
- **Prosecco Eton Mess Sundae**, Prosecco & Strawberry Jelly, Meringues, Cream, Strawberry Sauce, Fresh Raspberries, Strawberry Ice Cream (GF)
- **Apple, Rhubarb & Blackberry Crumble** served with Vanilla Custard

Mains

- **Roasted Turkey Fillet** Filled with Chestnut, Cranberry & Sage Stuffing, wrapped in Streaky Bacon served with Roasted Root Vegetables, Creamy Mash, Buttered Sprouts and Turkey Gravy
 - **Char Grilled local Pheasant Breasts**, Creamed Savoy Cabbage with Bacon & Truffle with French Fries
 - **Pan Fried Sea Bream** Fillets served on Mash Potato with Garlic King Prawns, Buttered Spinach & Hollandaise Sauce (GF)
 - **Chargrilled Chicken Supreme** served on a Wild Mushroom Risotto served with a Parmesan Crisp (GF)
 - **Grilled Cumberland Sausage Ring**, Roasted Carrots, Caramelised Onion Gravy, Mash & Parsnip crisps
 - **Brie, Sage & Sweet Potato Wellington**, served with a Tomato & Basil Sauce, French Fries & Steamed Greens (VE)
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