Christmas at the Lion



The Lion Festive Menu

STARTERS

Roasted butternut squash and coconut soup, Chilli oil (V)

Gin cured salmon roulade, nori, charcoal tapioca crisp, dill emulsion

Pressed ham hock terrine, pickled mustard seed, apple, puffed pork skin

Roasted baby heritage carrots, carrot purée, whipped vegan feta, dukka, orange, herb oil (V)

MAINS

Sage and cramberry stuffed turkey ballotine, Roast potatoes, roasted root vegetables, pigs in blanket, turkey gravy

Coca-Cola braised short rib, thyme polenta, heritage carrot, red wine jus

Caramelised onion and goats' cheese tart, pinenut crumb, whipped vegan feta, Thyme roasted fondant potato (V)

Brown Butter poached chalk stream trout, potato purée, roasted cauliflower and hazelnuts, lemon gel

DESSERT

Winter spiced poached pear, orange cashew cream, hazelnut crumb, vanilla ice cream (V)

Christmas pudding, brandy cream

Dark Chocolate Tart, orange curd, almond tuile, orange sorbet

Cheeseboard - £5 supplement

Most of our dishes can be adapted to be Gluten Free

2 Courses £28 *per person* | 3 Courses £33 *per person*