

BLACK LION

Christmas

DAY MENU

3 COURSES £95 PP / KIDS £55 PP

Starters

BUTTERNUT SQUASH & SAGE SOUP

Served with sourdough toast and salted butter

BEEF BRISKET CROQUETTES

Served with a shallot puree, watercress & pickled shallots

PRAWNS & SMOKED SALMON COCKTAIL

Served on a bed of little gem lettuce, avocado and a Bloody Mary cocktail sauce

SWEET POTATO & RED ONION MARMALADE TART

Served with a dressed rocket and watercress salad, topped with goats' cheese and toasted walnuts

Mains

BEEF WELLINGTON

Dauphinoise potato, glazed carrots & a rich red wine sauce

HAND CARVED ROAST TURKEY DINNER

Served with all the trimmings and a Yorkshire pudding

COD LOIN

Served with chive mash, kale, asparagus and a moules marinieres sauce

VEGETARIAN WELLINGTON ROAST (VG)

Roast potatoes, cabbage & leeks, glazed carrots, sprouts, vegetarian red wine gravy

Desserts

CHRISTMAS PUDDING

Served with brandy sauce, mint garnish

CRÈME BRÛLÉE

Served with shortbread biscuits, strawberries, mint garnish

CHOCOLATE & HAZELNUT TORTE

Chocolate crumb, vanilla ice cream, raspberry gel

SPICED POACHED PEAR

Served with whipped vanilla mascarpone & gingerbread crumb

To Finish

COFFEE AND MINCE PIES

Allergen Information

(V) Vegetarian / (VG) Vegan / (GF) Gluten free / (VA) Vegetarian available / (VGA) Vegan available / (GFA) Gluten free available

Please be advised that our kitchen handles ingredients that contain allergens. While we take the utmost care to prevent cross-contamination, we cannot guarantee that any menu item is completely free of gluten, dairy, eggs, nuts, peanuts, soy, sesame, shellfish, fish. If you have any allergies or dietary restrictions, please inform your server before placing your order. Our team will be happy to assist you with ingredient information and suggest suitable options. *All weights stated are approximate and prior to cooking. **Our fish has been carefully filleted however some small bones may remain. ***Some of our foods are cooked using genetically modified soya oil.

