

# Boxing Day

Tuesday 26th December from Noon until 6pm.

**Chefs' cream of white onion soup**, warm artisan bread & butter (VO) (GFO)

**Treacle cured salmon**, potato & chive salad, saffron mayonnaise (GFO)

**Roast beetroot, Mozzarella & honeyed hazelnut salad**, baby leaves & pomegranate (VO)(GFO)

**Warm ham hock hash**, homemade piccalilli, soft poached egg

**Warm goat's cheese & spiced pear terrine**, home blushed tomatoes (VO)(GFO)



**Traditional roast Norfolk turkey**, Mr Parr's chipolatas, chestnut stuffing, duck fat roasted Maris piper potatoes, homemade orange & cranberry sauce (GFO)

**Roast topside of English beef**, homemade Yorkshire pudding, buttered mash, duck fat roasted Maris piper potatoes, rich roast gravy (GFO)

**Honey roasted ham**, flavoured with French mustard, creamy mash, duck fat roasted Maris piper potatoes, rich roast gravy (GFO)

**Pan fried salmon fillet**, parsnip & potato dauphinoise, creamy, sweet leek sauce (GFO)

**Slow roasted chicken breast**, stuffed with savoury spiced sausage, creamy mash, duck fat roasted Maris piper potatoes, smothered in a sage jus (GFO)

**Chestnut, spinach & sweet potato filo pie**, topped with molten Brie, with boulangère potatoes, honey roasted parsnips & carrots, creamy four cheese sauce (VO)

*All main courses are presented with buttered winter vegetables*



**Dark & white chocolate cheesecake**, fruit coulis, brandy snaps (GFO)

**Steamed sponge pudding**, lemon sauce, homemade lemon curd ice cream

**Bramley apple & cider soaked pear crumble**, hazelnut brown sugar topping, creamy custard (GFO)

**Christmas pudding sundae**, vanilla & double chocolate ice cream, chopped nuts, whipped cream, chocolate sauce

**Farmhouse Cheddar & Stilton cheese**, celery batons, grapes, savoury biscuits & fresh bread (please add £2) (GFO)

**Adults... 28.90 per person**

**Children under 12... 16.90 per person**

On Boxing Day, we allocate 2 hours per table from the time of your reservation.

To confirm your reservation we require a non-refundable £10 deposit per person.

Unlike other restaurants, The Lion does not believe in cheeky 'service charges'.

We're grateful you have chosen to dine with us and our friendly service is offered regardless of gratuities.

Some dishes may contain nuts, please let us know of any allergies, full allergy information is available upon request.

Our chefs prepare your food freshly for you, therefore they are more than happy to amend most ingredients.

(VO) - Vegetarian Option (GFO) - Gluten Free Option Available