

C hristmas D ay

Monday 25th December, by reservation only from midday.

Pan fried smoked salmon fishcake, mini prawn salad, cured salmon & grilled trout

Warm goat's cheese & spiced pear terrine, baby leaf salad & home dried tomato dressing (VO)(GFO)

Potted duck liver & brandy pate, topped with melted butter, served with winter fruit chutney & warm artisan bread (GFO)

Carrot & sweet ginger soup, fried coriander croutons, warm artisan bread (VO)(GFO)

Pan seared local wood pigeon, oyster mushrooms, dressed leaves, red wine & balsamic reduction (GFO)



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

Pan fried fillet of salmon, filled with smoked salmon & prawn mousse, buttered spinach & creamed potato, tarragon & lemon cream (GFO)

Oven baked winter vegetable & wild mushroom wellington, butter roasted potatoes, cranberry infused vegetarian gravy (VO)

Roast sirloin of English beef, served pink parsnip potato dauphinoise, tenderstem broccoli, rich red wine sauce (GFO)

Pan fried barbery duck breast, confit duck leg faggot, creamy mash, rich plum scented jus (GFO)

All main courses are presented with buttered winter vegetables



Rich steamed Christmas pudding, your choice of warm brandy sauce or vanilla ice cream

Caramel glazed banana tart tatin, creamy almond ice cream

Selection of English farmhouse cheeses, winter fruit chutney, celery batons, savoury biscuits (GFO)

Lemon & orange St Clement's crème brûlée, fresh berries, salted peanut biscuit (GFO)

Milk chocolate mousse cake, topped with a honeycomb crust, tangy orange sorbet (GFO)

Adults... 69.00 per person

Children under 12... 30.00 per person

On Christmas Day we allocate upto 2 hours per table from the time of your reservation.

To confirm your reservation we require a non-refundable £20 deposit per person.

Payment in full and your completed pre-order form is required by 11th December 2016.

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 Ava