

# Festive Early Bird Menu

Served Monday to Friday from Noon until 4pm by reservation only.

During December, parties of 8 or more are kindly requested to order from this menu only, it allows our friendly team to deliver a speedier & more efficient service.

Our regular menus will also be available at most times for guests 'popping in' for a casual lunch, subject to reservations. Unfortunately, we are unable to mix menu options throughout December

**Cream of leek & potato soup**, warm artisan bread & butter (VO)(GFO)

**Smooth chicken liver pate**, chefs' own recipe, winter fruit chutney, toasted Welbeck bread (GFO)

**Creamy garlic baby button mushrooms**, toasted sourdough bread (VO)(GFO)

**Potted salmon & smoked mackerel**, topped with lemon & butter, toasted soldiers (GFO)

**Baked ratatouille tart**, topped with creamy mozzarella, rocket & pesto salad (VO)



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

**Pan fried salmon supreme**, crushed baby potatoes, smothered in a lemon, prawn & chive creamy butter sauce (GFO)

**Roasted tenderloin of pork**, boulangère potatoes, nutmeg spiced spinach, apple & brandy cream (GFO)

**Homemade braised steak, real ale & mushroom pie**, light puff pastry lid, choose twice cooked chunky chips & mushy peas or buttered mash & seasonal vegetables

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

**Spiced roasted squash, tenderstem broccoli & tomato gratin**, pine nut & Parmesan crumb, buttered mash, roast potatoes & a rich red wine vegetarian gravy (VO)

*All main courses are presented with buttered winter vegetables*



**Steamed Christmas pudding**, your choice of brandy sauce or vanilla ice cream

**Black forest trifle**, dark cherry jelly, chocolate sponge, white chocolate custard, fresh whipped cream & chocolate shards (GFO)

**Dark & white chocolate cheesecake**, fruit coulis, brandy snaps

**St Clement's flavoured crème brûlée**, peanut brittle crunch (GFO)

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

**2 courses...17.90    3 courses...21.90**

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

For parties of 8 or more guests, please return your completed pre-order form within 7 days of your booking.

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