

# Festive Evening Party Menu

Served Monday to Saturday from 5pm throughout December.

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 dinner, 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)

**Deep fried goat's cheese fritters**, panko breadcrumbs, roast hazelnut & home dried cranberry salad (VO)

**Corn fed chicken & truffle roulade**, crispy bacon bits, black pudding salad (GFO)



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

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

**Slow braised blade of British beef**, horseradish mash, honey roast parsnips & carrots, rich red wine & beef stock gravy (GFO)

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

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

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

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

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

**Warm winter ginger parkin**, stem ginger toffee sauce, vanilla ice cream (GFO)

**2 courses...23.90      3 courses...27.90**

During the festive period, we allocate 2 hours per table from the time of your reservation.

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

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.