

# New Year's Eve Lunch Menu

Served from 12pm until 6pm  
Sunday 31<sup>st</sup> December

**Pan fried pheasant breast**, crispy pancetta, pea shoot salad, balsamic & port reduction (GFO)

**Cream of white onion soup**, artisan bread & butter (V)(GFO)

**Potted duck liver & brandy pate**, chef's chutney, toasted Welbeck bread (GFO)

**Creamy garlic mushrooms**, upon toasted sourdough (V)(GFO)

**Smoked salmon & prawn salad**, with Marie-rose sauce, gem lettuce,  
lemon wedge & crusty brown bread & butter (GFO)

**Warm breaded goats cheese fritters**, with roast hazelnut & home dried cranberry salad (V)

**Thick cut roast loin of pork with crackling**, roast & mashed potatoes, winter vegetables,  
Yorkshire pudding & rich gravy (GFO)

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

**Chestnut, spinach & sweet potato filo pie**, topped with molten Brie, boulangerie potato,  
honey glazed parsnip & carrots, four cheese sauce (V)

**Red wine marinated rump of lamb**, pan seared with creamed cabbage,  
boulangerie potato & rich red wine sauce (GFO)

**Braised blade of beef**, horseradish mash, honey roast parsnips & carrots & beef stock gravy (GFO)

**Homemade steak, real ale & mushroom pie**, light puff pastry lid, twice cooked chunky chips & mushy peas

**Roast turkey breast**, stuffing, roast & mashed potatoes, pigs in blankets, winter vegetables,  
cranberry sauce & rich gravy (GFO)

**10oz sirloin steak**, served with roast tomato, caramelised garlic, seasoned mushrooms, fresh leaves & twice  
cooked, hand cut chunky chips (£4 supplement) (GFO)

**Lion tower steak burger**, stacked with field mushroom, streaky smoked bacon, molten Cheddar upon a seeded  
bun with gem lettuce, beef tomato, burger relish & skin on rustic fries & peppered mayo (GFO)

**The Veggie burger**, seasonal vegetable, chickpea & onion burger, topped with molten mozzarella & salsa (GFO)

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

**Steamed lemon sponge**, lemon sauce & lemon curd ice cream

**Clotted cream & vanilla panna cotta**, berry compote & salted peanut biscuit (GFO)

**Banana tarte tatin**, creamy almond ice cream

**Selection of English cheeses**, Somerset brie, Stilton, red Leicester, Lincolnshire poacher & Wensleydale,  
celery, fruit chutney & biscuits (£2 supplement)

**2 Courses... 19.90    3 Courses... 24.90**

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 allergens, 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