



Christmas Menu 2019

Available from November 25th – 24th December

Starters

Locally sourced Game Terrine with a Season Chutney and Melba Toast (gfa)

Smoked Salmon and Crab Roulade, Dill Infused Cream Cheese and Lightly Toasted Wholemeal Bread (gfa)

Roasted Parsnip and Chestnut Soup with Crusty Bread (n) (v)

Chicory, Toasted Walnuts, Salt Baked Beetroot with Crumbled Creamy Goat's Cheese (v)

Mains

Parma Ham wrapped Turkey Roll with Savoy Cabbage, Sausage Meat and Stuffing (gfa)

Braised Shin of Beef, Creamy Horseradish Mash with Pan Gravy (gfa)

Roast Cod loin, Herb Crushed New Potatoes and Buttered Samphire (gf)

Winter Nut Roast with Pesto, Roasted New Potatoes (n) (v)

Desserts

Christmas Pudding (n)

Mulled Wine Poached Pear with Clotted Cream or Ice Cream (gfa)

Cardamom infused Panna Cotta with Homemade Ginger Biscuits (gfa)

A Selection of Local Cheese and Biscuits (gfa)

An English Breakfast Tea or Filter Coffee & Mini Mince Pie

£28.50 for 2 courses £32 for 3 courses

Please be aware all our food is prepared in a kitchen where nuts, cereals containing gluten and wheat and other allergens are present. If you have any food allergies or intolerance queries, please speak to a member of staff who will be happy to help. A deposit of £10 per person is required at the time of booking and is non – refundable. Pre orders must be received 10 days prior to the date of your event.

v = vegetarian gf = gluten free gfa= gluten free available n= nuts

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