



The Three Lions Christmas Party Menu

Starters

Mulled wine cured salmon served with dill emulsion and salmon roe (gfo)

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Terrine of duck and pheasant served with piccalilli and sourdough bread (gfo)

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Butternut and green chilli soup served with sourdough toast (v)(vg)(gfo)

Main Course

Classic roast turkey, confit roast potatoes, pigs in blankets, red wine jus served with seasonal veg (gfo)

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Pan fried sea bass fillet, sauteed new potatoes, tender stem broccoli, mussel and prawn sauce (gf)

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Pan seared duck breast, fondant potato, asparagus spears with red wine jus (gf)

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Vegetable parcel, roast potatoes, vegetarian gravy, seasonal veg (v)(vg)

Desserts

Classic Christmas pudding, brandy cream sauce and winter berries (v)

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Giant profiterole, caramel sauce and home made mince pie ice cream

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Belgian chocolate brownie, vanilla ice cream & warm chocolate sauce (gfo)

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Trio of local cheeses, fig chutney, grapes & crackers

£30 for 2 courses

£40 for 3 courses

(v) = Vegetarian, (vg) = Vegan, (vgo) = Vegan Option (gf) = Gluten Free, (gfo) = Gluten Free Option