



Lion And Lamb This Christmas...

Starters

King Prawn & Crayfish Cocktail (GF Available)

Poached King Prawns, Crayfish Tails, Seafood Sauce, Tomato & Cucumber Concasse, Gem Lettuce, Cromer Crab Meat, Avocado Salsa, House Pumpkin Rye Bread

Chorizo Crusted King Scallops

Sweetcorn Velouté, Petit Pois, Habanero Oil

Beef Short Rib & Smoked Mozzarella Croquettes

Braised Beef Short Rib, House Smoked Mozzarella, Beef Dripping Jus, Sweet Pickled Baby Tomatoes

Roasted Celeriac & Apple Soup (VE)

Parsnip Crisps, White Truffle Oil, Toasted Pumpkin Rye Bread

Mains

Roast Turkey

Goose Fat Roast Potatoes, Chestnut & Pancetta Brussels, Yorkshire Pudding, Pork & Cranberry Stuffing, Pig In Blanket, Honey Roast Carrot & Parsnips, Rich Gravy

Roasted Lentil Loaf (VE) (GF)

Roast Lentil Loaf, Olive Oil Roast Potatoes, Roast Carrot & Parsnip, Seasonal Greens, Sweet Potato Stuffing, Vegetable Gravy

Winter Squash Risotto (V)

Roasted Winter Squash, Pumpkin Seeds, Pine Nuts, Goats Cheese, Basil Crisp, Chilli & Sage Oil

28 Day Aged Beef Wellington

Fillet Beef, Puff Pastry, Truffle & Parmesan Mash, Fondant Carrots, Charred Leeks, Red Wine Jus

King Prawn Ravioli

Homemade King Prawn Filled Raviolis, Brown Shrimp, Samphire, Shellfish Bisque, Parmesan

Desserts

Steamed Stem Ginger Sponge

Treacle Ice Cream, Lemon Short Bread, Cointreau Syrup

Double Chocolate & Orange Tart

Milk & Dark Chocolate, Orange Cream, Cardamom Tuille, Shaved White Chocolate

Home Made Christmas Pudding (GF Available)

House Christmas Pudding, Brandy Sauce, Brandy Snap

Cheese Selection

Montagnolo Stilton, Rutland Red Cheddar, Smoked French Brie, Gherkin, Pickled Onion, Apple & Grape Chutney, Crackers, Homemade Whipped Butter

Petit Fours

£120 Per person

50% deposit required upon booking, and final payment and pre order must be made by 1st December.