

# THE MERRIE LION'S CHRISTMAS DAY MENU

## £70.00 PP £10 PP DEPOSIT BY DECEMBER 1ST

Glass of Buck's Fizz on arrival

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**Spiced Parsnip and Apple Soup (CE) (D) (G)**

Crusty Bread

**Smoked Salmon, Cream Cheese and Chive Roulade (C) (G) (F)**

Pickled Cucumber Salad

**Homemade Game Terrine (G) (D) (SD)**

Sloe Gin and Plum Chutney, Toasted Ciabatta

**Chicory, Pear, Blue Cheese, and Walnut Salad (D)**

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**Traditional Roast Crown of Turkey (D) (G)**

Sage and Onion Stuffing, Pigs in Blankets, Roasted Potatoes, Seasonal Vegetables, Gravy

**Slow- Cooked Haunch of Venison (D) (G)**

Hotpot Potatoes, Red Cabbage, Seasonal Vegetables, Rich Port Gravy

**Roast Monkfish Served on a Bed of Spinach (F) (D) (SD)**

Sauté Potatoes, Green Beans, Champagne Cream Sauce with Dill and Pomegranate Seeds

**Open Wild Mushroom, Baby Leeks and Butternut Squash Ravioli (D) (G)**

Rosemary Cream Sauce

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**Christmas Pudding (G) (D) (E) (SD)**

Brandy Sauce

**Rice Pudding Crème Brulee (G) (D) (E)**

Poached Pears, Homemade Cinnamon Shortbread

**Tuxford and Tebbutt Blue Stilton (D) (G) (SD)**

Port and Cranberry Chutney, Grapes, Bath Oliver Biscuits

**Orange and Dark Chocolate Parfait (D)**

Orange Anglaise

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**Tea/Coffee and Petit Fours**

### ALLERGEN KEY

(C) CRUSTACEANS

(CE) CELERY

(D) DAIRY

(E) EGGS

(F) FISH

(P) PEANUTS

(G) GLUTEN

(L) LUPIN

(N) NUTS

(MO) MOLLUSCS

(MU) MUSTARD

(S) SOYA

(SD) SULPHUR DIOXIDE

(SE) SESAME SEEDS

WE CANNOT GUARANTEE THAT ANY ITEMS ARE COMPLETELY ALLERGEN-FREE DUE TO BEING PRODUCED IN A KITCHEN THAT CONTAINS INGREDIENTS WITH ALLERGENS.