



A Sparkling Welcome

- Join us in the bar for a glass of Prosecco or Bucks Fizz, accompanied by a tempting selection of seasonal canapés — the perfect way to begin your Christmas at The Lion's Den.
- Each table is set with a bottle of still or sparkling water, festive Christmas crackers, and a sprinkling of Yuletide magic.

Appetiser

- Freshly baked artisan bread served with hummus, golden olive oil & balsamic dip.

Starters

- Roasted Butternut Squash, Cumin & Thyme Soup — with herb croutons and parsley oil (V)
- Silky Chicken Liver Parfait — pickled grapes, onion marmalade, toasted brioche
- Hot Smoked Salmon — celeriac remoulade, capers, honey mustard dressing (GF)
- Oven-Baked Goat's Cheese — caramelised onion, balsamic-glazed figs, walnuts, sourdough croute (V)

A Festive Pause

- Raspberry Sorbet — a refreshing interlude before the main event.

Mains

- Succulent Sirloin of Beef — Yorkshire pudding, roast potatoes, rich port wine jus
- Traditional Roast Turkey Breast — with all the trimmings and a savoury roasting gravy (GF)
- Roast Loin of Cod — with Savoy cabbage and chive butter sauce (GF)
- Vegan Wellington — filled with wild mushrooms, chestnuts, cranberries, sweet potato & sage (Vegan)

All mains served with: pigs in blankets, honey-roasted carrots, parsnips, Brussels sprouts & chestnuts.

Sweet Finale

- Classic Christmas Pudding — clotted cream ice cream & warm brandy sauce (GF, V)
- Indulgent Chocolate Fondant — pistachio ice cream & Griottine cherries (GF, V)
- Fine Cheese Selection — red onion marmalade, grapes & crackers (V)

To Conclude the Celebration

- Freshly brewed coffee, decadent chocolates & traditional mince pies.

