

# THE LION

AT CLANVILLE

## Christmas Menu 2018

Available from 26<sup>th</sup> November - 23<sup>rd</sup> December

~~£26.50 For 2 Courses~~ / £30 For 3 Courses

### Starters

- Spiced Parsnip Soup; *parsnip crisps (v) (gfa)*  
Smoked Salmon Mousse: *onion toasts & dressed rocket (gfa)*  
Grilled Pheasant Breast; *citrus salad (gfa)\**  
Potted Creamy Garlic Mushrooms; *rustic bread (v)*

### Mains

- Traditional Turkey With Cranberry and Chestnut Stuffing; *pig in blanket, golden roasted potatoes & seasonal vegetables (gfa)*  
Feather Blade of Beef; *horseradish mashed potatoes & root vegetables (gfa)*  
Oven Baked Hake; *crushed herb new potatoes & spinach (gfa)*  
Beetroot & Squash Wellington; *honey glazed parsnips, kale & pesto dressing (v) (N) (gfa)*

### Desserts

- Christmas Pudding; *softly whipped brandy cream (v) (N)*  
Chocolate Orange Brownie; *salted caramel ice cream (v)*  
Mulled Wine Panna Cotta; *spiced ginger crumb (gfa)*  
Cinnamon Apple & Pear Crumble; *vanilla infused cream (gfa)*

### Followed With A Traditional Mini Minced Pie

#### Cheeseboard & Port

(Additional £6.00)

Glass of Port & Selection of Cheddar, Brie and Blue Cheeses; *biscuits, marmalade chutney, celery & grapes (v) (gfa)*

£10 deposit per person. Pre-orders required 10 days prior to event. Refundable deposit 5 days prior to event.

We are unable to guarantee that all our food is nut and gluten free.

(gfa) this dish can be made gluten free, please ask. See (v) for vegetarian options, (N) = Contains Nuts

\*All of our game meat is locally sourced and although we try our hardest to ensure that our meat is shot free this is not something that we can guarantee.