

The Three Lions

Christmas Feasting Menu

Starters

- Country Vegetable Soup | Chef's warming country vegetable soup with bread and butter ^v
- Calamari Rings | deep fried battered calamari rings with sweet chilli dipping sauce and salad garnish
- Goosey Brie Wedges | deep fried breaded Brie wedges with cranberry sauce and salad garnish ^v
- Fishcake | fishcake with sweet chilli sauce and salad garnish

Mains

- Roast Turkey | traditional roast turkey with pigs in blankets, sage & onion stuffing, roast potatoes, steamed vegetables and a red wine cranberry sauce
- Roasted Leg of Lamb | meltingly tender roast lamb with roast potatoes, steamed vegetables and minted red wine gravy
- Chorizo Stuffed Pork Tenderloin | pork tenderloin medallions with a smoky chorizo, garlic and pancetta stuffing, served with creamy parsley mashed potato and caramelised apple and cider sauce
- Traditional Roast Turkey | succulent roast turkey with sage and onion stuffing, served with pigs in blankets, roast potatoes, steamed vegetables and cranberry and red wine sauce
- Tomato and Basil Linguine | linguine with a delicious roasted Mediterranean vegetable, tomato and basil pesto sauce ^v

Desserts

- Christmas Pudding | traditional Christmas classic served with brandy butter
- Profiteroles | irresistible choux buns stuffed with whipped cream and drizzled with hot chocolate sauce
- Luxury Ice Cream Selection | we serve a variety of top quality ice creams, please ask for today's flavours

Tea or Coffee

Two Courses £23.95 Three Courses £31.95

A non-refundable deposit of 20% per person is required on all bookings,
balance to be paid by 14th December 2018

If you have a food allergy or intolerance, please let us know in advance.
All our food is prepared in a kitchen where nuts, gluten and other allergens are present.
Our menu descriptions do not contain all ingredients. Fish dishes may contain bones.
All weights approximate when uncooked. Written allergy information is available on request 1017

