

CHRISTMAS

TWO COURSES £29.99 THREE COURSES £34.99



THE LION

AT ICKLETON

STARTER

Harissa Roasted Carrot & Red Lentil Soup

Served with olive oil croutons. VG, GFA

Ham Hock & Parsley Terrine

With house piccalilli and toasted focaccia. GFA

Smoked Salmon

With whipped cream cheese, caviar and pickled cucumber. GFA

Savoury Goat's Cheese Cheesecake

Served with spiced pear chutney and a bitter leaf salad. V

MAIN COURSE

Roasted Norfolk Turkey Breast

Served with leek & bacon stuffing, pigs in blankets, traditional roast garnish and rich turkey gravy. GFA

Braised Shin of Beef

With creamy mashed potato, slow-roasted carrots, kale and a rich braising jus. GFA

Normandy Fish Stew

Pollock, mussels, leeks and mushrooms in a cider, crème fraîche & parsley sauce. GF

Portobello Mushroom Pithivier

Served with garlic & thyme fondant potatoes, seasonal greens and mushroom gravy. VG, DF

DESSERT

Traditional Christmas Pudding

Served with cinnamon ice cream and warm brandy sauce. GFA

Chocolate Truffle Torte

With fresh raspberries and clotted cream. V

Aquafaba Pavlova

Served with clementine sorbet and confit pink grapefruit. VG, GF

Classic Sherry Trifle

Key:
VG = Vegan | V = Vegetarian | GF = Gluten Free | GFA = Gluten Free Available | DF = Dairy Free

