



Christmas

At

The Lion

2 courses £28 ~ 3 courses £34



Nibbles & sharers (added extras)

Camembert & garlic doughball wreath ~ onion chutney ~ £18

Charcuterie board ~ home-made breads ~ chutney ~ £18

Pigs in blankets ~ £5

“The Olive Press Ludlow” Marinated Greek olives ~ £6

Grilled chorizo ~ £5

Cranberry & pork sausage rolls ~ £9

Starters

French onion soup ~ gruyere crouton

Beetroot & walnut risotto ~ roasted figs ~ parmesan ~ thyme pesto

Confit duck leg, chorizo & butterbean cassoulet

Honey & sesame glazed salmon ~ pickled walnuts ~ apple slaw

Pork, partridge & pheasant terrine ~ cranberry & red onion chutney ~ ciabatta toast

Mains

Roast turkey ~ duck fat roasted potatoes ~ pork & sage stuffing ~ pigs in blankets ~ chestnut sprouts ~ roasted roots ~ pot gravy

Beef Bourguignon ~ dauphinoise potatoes ~ bacon wrapped fine beans

Creamy Wild mushroom & goats cheese pappardelle ~ garlic bread ~ rocket & parmesan

Pan fried fillet of Sea bream ~ Parmenter potatoes ~ crab & crayfish bisque ~ cauliflower puree

Homemade 8oz beef burger ~ streaky bacon ~ mature cheddar ~ tomato relish ~ fries ~ brioche bun

Grilled halloumi burger ~ chilli relish ~ fries ~ toasted brioche bun ~ Lane Cottage salad

Beer battered hake fillet ~ chunky hand cut chips ~ minted crushed peas ~ tartar crème fraiche

Celtic pride rump steak ~ grilled tomato ~ sautéed baby onions ~ garlic field mushroom ~ chunky chips

Sides ~ £4 & Sauces ~ £2

Fries ~ Chunky chips ~ Buttered new potatoes ~ mixed greens ~ Lane cottage salad ~ Peppercorn sauce ~ blue cheese sauce

Puddings

Apple & blackberry cobbler ~ vanilla clotted cream

Homemade profiteroles ~ crème pâtisserie ~ chocolate sauce

Christmas pudding ~ brandy sauce

Affogato ~ biscotti biscuit

Local cheese selection ~ crackers ~ onion chutney

Selection of home-made Ice cream ~ please ask your server for today's flavours

All our dishes may contain hidden ingredients. Please advise a member of staff of any allergies and we can cater to your needs.