



Golden Lion Christmas menu
Starters:

Roast parsnip soup
finished with non-dairy cream & topped with parsley
(vegan + GF) served with a
baguette crouton (GF bread available)

Goats cheese with cranberry sauce
sat on a bed of baby salad leaves
dressed with balsamic vinegar & served
upon toasted ciabatta (v)

Traditional prawn cocktail
Juicy prawns in
homemade Marie-Rose style sauce
on a bed of gem lettuce & finished
with a sprinkle of
paprika and garnished
with a lemon slice (GF)

Ardennes pate served
with caramelised onion chutney, baby salad leaves dressed
with balsamic vinegar and baguette medallions & butter



Mains:

Traditional roast Turkey
with all the trimmings, seasonal vegetables,
roast potatoes & gravy

Homemade Beef Bourguignon
made from tender lean diced beef
in a rich red wine & mushroom sauce,
served with creamy mashed potatoes
& seasonal vegetables (GF)

Homemade Fish pie,
made with salmon, smoked fish & prawns
in a creamy leek sauce topped with
mashed potatoes & finished with
a sprinkling of cheddar & dill
served with seasonal vegetables (GF)

Homemade Vegan vegetable parcel
Consisting of roasted butternut squash, cashews
Chick peas, spinach & red bell peppers
Wrapped in vegan filo pastry
Served with seasonal vegetables,
Roast potatoes & rich vegan gravy



Desserts:

Traditional Christmas pudding (vegan + GF available)
served with rum cream or custard
(non-dairy cream available)

Toffee crunch cheesecake
Drizzled with toffee sauce & served with double cream

Christmas brownie sundae
Rich chocolate fudge cake pieces with toffee sauce
vanilla ice cream topped with a sprinkling of cinnamon
(GF) (vegan brownie sundae available)

Christmas Eton mess
cranberries, strawberries & raspberries
in a merengue nest filled with cream (GF)