



THE LION INN

HAVE YOURSELF A
VERY MERRY CHRISTMAS

CHRISTMAS PARTIES

28th November to 24th December

12 noon - 2pm & 6pm - 9pm

2 COURSES - £22 | 3 COURSES - £27

Celebrate the festive season at The Lion Inn. Our lovely restaurant offers the perfect space for a Christmas party for groups of two to eight people, and we can also host larger groups of up to 20 people in our stunning private Club Room

STARTERS

Roast parsnip velouté

Game terrine, spiced apple chutney & pain d'épices

Cured salmon, horseradish cream, cucumber & caviar

Open wild mushroom & chestnut tart, mushroom ketchup & rocket

MAINS

Braised blade of beef bourguignon, creamed mash & spinach

Roast partridge, red cabbage, pomme fondant & red wine jus

Roast monkfish, spiced Puy lentils & lemon pickle

Butternut squash risotto, parmesan & sage

DESSERTS

Panettone bread & butter pudding, sauce Anglaise

Gingerbread parkin, spiced orange & nutmeg cream

Dark chocolate mousse, cherries & blackberry sorbet

Selection of artisan cheese: Barkham Blue, Montgomery & St Eadburgha served with celery & artisan biscuits

Petit fours served with teas & coffees

**Complimentary
glass of Prosecco**

per person for
tables of eight
or more

A discretionary service charge of 10% will be added to your bill. If you have any dietary requirements, please let a member of our team know in advance. A deposit of £15 per person is required at the time of the booking, and is non-refundable. Pre-orders must be received 10 days prior the date of the event.

CHRISTMAS DAY

12 noon - 4pm

£85 PER PERSON

Relax and leave the cooking to us this Christmas Day

Glass of fizz & homemade breads

STARTERS

Lobster ravioli, tomato fondue, fennel & lobster bisque

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Game terrine, pear chutney, pain d'épices & toasted brioche

•

Open wild mushroom tart, mushroom ketchup, frisée & radish salsa

MAINS

Ballotine of turkey, goose fat roast potatoes, bread sauce,
stuffing, cranberry sauce, seasonal vegetables & gravy

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Local venison loin, parsnips,
confit shallots, braised red cabbage & red wine jus

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Wild hake, roast salsify, aubergine caviar & clam Barigoule

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Leek, cep & truffle gratin, chestnuts & toasted hazelnuts

Lemon posset, English cream, candied lemon & sherbet

DESSERTS

Homemade Christmas pudding,
rum butter & brandy sauce Anglaise

•

Chocolate tart, salt caramel, orange salad & clementine sorbet

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Yorkshire parkin, vanilla cream, Calvados & apple

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Iced peanut parfait, honeycomb & caramelised bananas

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Selection of artisan cheese: Barkham Blue, Montgomery
& Tunworth served with celery & artisan biscuits

Petit fours served with teas & coffees

A discretionary service charge of 10% will be added to your bill. If you have any dietary requirements, please let a member of our team know in advance. A deposit of £30 per person is required at the time of the booking. 100% of the deposit is non-refundable. Pre-orders must be received 10 days prior the date of the event.

NEW YEAR'S EVE

6pm - 9pm

£65 PER PERSON

Escape the crowds this New Year's Eve and enjoy a decadent feast in our stylish restaurant

AMUSE BOUCHE

Roasted butternut squash velouté



STARTERS

Ballotine of chicken, wild mushroom,
quince purée & homemade brioche

Pavé of smoked salmon, roast artichoke & truffle hollandaise

Tarte fine of heritage tomatoes, burrata & basil pesto

MAINS

Roast fillet of beef, braised oxtail,
pomme purée, confit shallot & red wine jus

Pan-fried hake, roast salsify & clam barigoule

Red onion & goat's cheese tarte tatin,
butternut squash & sage crisps

DESSERTS

Gingerbread parkin, Calvados, apple & nutmeg cream

Chocolate tart, orange salad & sorbet

Selection of artisan cheese served with celery,
chutney & artisan biscuits

Petit fours served with teas & coffees

A discretionary service charge of 10% will be added to your bill. If you have any dietary requirements, please let a member of our team know in advance. A deposit of £30 per person is required at the time of the booking. 100% of the deposit is non-refundable.

NEW YEAR'S DAY RACES

Placing your bets for the Cheltenham Races this year?
Join us to soak up the lively atmosphere whilst enjoying drinks
and delicious food in a homely pub setting.



STAYING WITH US

Whether you're enjoying a festive drink with friends, an office Christmas party or a Christmas getaway, join us at The Lion Inn - the perfect place to relax, unwind and celebrate this festive season.

Our eight bedrooms are beautifully finished, each with their own unique, comforting and contemporary twist. Features include:

- Finest Egyptian cotton bedding • En-suite bathrooms with power showers
- Natural British bath & body products • Complimentary WiFi

SKIP THE JOURNEY HOME AFTER YOUR CHRISTMAS PARTY

Stay the night for a special
festive rate (including breakfast)

£100*
PER ROOM
(Sunday - Thursday)

£125*
PER ROOM
(Friday - Saturday)

*Ts&Cs apply. Please visit our website for more details.

THE EPICUREAN COLLECTION

Proud to be part of The Epicurean Collection, a group of boutique countryside inns dedicated to the finest in British food, comfort and culture - all set in some of England's most idyllic locations. To join our online club or to book the perfect escape, please visit Epicurean.club

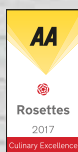
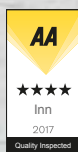




OUR AWARDS



THE GOOD PUB GUIDE'S
PUB GROUP OF THE YEAR 2016





BOOKINGS & ENQUIRIES


01242 603 300

reception@thelionwinchcombe.co.uk

thelionwinchcombe.co.uk

 thelionwinchcombe

 @LionWinchcombe

 @lioninwinchcombe

FESTIVE OPENING TIMES

Bar

Christmas Eve 11am - 12am

Christmas Day 11am - 12pm
(closed in the evening)

Boxing Day 11am - 12am

New Year's Eve 11am - 12.30am

New Year's Day 11am - 12am

Restaurant

Christmas Eve
12 noon - 4pm | 6pm - 9pm

Christmas Day
12 noon - 4pm *(bookings only)*

Boxing Day
12 noon - 4pm | 6pm - 9pm

New Year's Eve
12 noon - 3pm | 6pm - 9pm

New Year's Day
12 noon - 4pm | 6pm - 9pm