



THE LION INN
WINCHCOMBE

CHRISTMAS DAY

£85pp

Homemade sourdough and cultured butter

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Wild mushroom velouté and roast chestnuts

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Roasted quail, crispy egg, liver parfait and Winchcombe plums

Winter salad of artichokes, bitter leaves and truffle hollandaise

House-smoked salmon, caviar, fennel and crispy quinoa

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-All the following dishes are served with roasted potatoes, parsnips, baby carrots and sprouts-

Roasted local turkey, brioche sauce, cranberries and Yorkshire pudding

Sudeley Reserve venison, pickled red cabbage, parsnips and redcurrant gravy

Poached turbot, prosecco, langoustine and cauliflower

Warm wild mushroom set custard, leek and black truffle

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Lemon posset, frozen blueberries, meringue and verbena

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Caramelised white chocolate tart and praline ice-cream

Christmas pudding, brandy butter and vanilla custard

Port poached pear tarte Tatin and stem ginger ice-cream

Local cheeses, biscuits, chutney and fruit

A discretionary service charge of 10% will be added to your bill.

Please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present. If you have any food allergy or intolerance query, please speak to a team member who will be happy to help. A deposit of £15 per person is required at the time of the booking and is non-refundable. Pre-orders must be received at least 10 days prior to the date of your event.