



THE LION INN
WINCHCOMBE

NEW YEAR'S EVE

£65pp

Homemade sourdough and cultured butter

~

Wild mushroom velouté and roast chestnuts

~

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

~

Roasted fillet of Hereford beef, braised ox-tail, wild mushrooms and shallot

Poached turbot, prosecco, langoustine and cauliflower

Warm wild mushroom set custard, leek and black truffle

~

Caramelised white chocolate tart and praline ice cream

Port poached pear tarte Tatin and stem ginger ice cream

Local cheeses, biscuits, chutney and fruit

~

Tea, coffee and petit fours

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.