



THE LION INN
WINCHCOMBE

CHRISTMAS DAY

£85pp

Cream of celeriac soup, black truffle, truffle oil, chive

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Langoustine tails, yuzu pearls, miso & togarashi broth, pork cheek fritter, mouli radish, wasabi cress

Game terrine, onion & prune chutney, mushroom ketchup, black truffle, watercress & brioche toast

Seared wood pigeon breast, confit leg lollipop, kohlrabi, beetroot, quince jelly & red vein sorrel

Goat's cheese panna cotta, candied walnut, maple tuile, frisee, pear, whole grain mustard dressing

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Roasted turkey breast ballotine, cranberry stuffing, roast potatoes, brioche bread sauce, Brussel sprouts, piccolo parsnips, turkey jus

Pan fried dover sole, seaweed butter, pancetta, clams & tender stem broccoli, violet potatoes

Venison loin, parsnip puree, girolle mushrooms, spelt risotto, salt baked kohlrabi, game jus

Wild mushroom tortellini, black truffle, crispy kale, celeriac puree, wilted spinach, cep foam

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Blood orange sorbet, popping candy

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Christmas pudding, brandy snaps, brandy anglaise

Chocolate yule log, kirch cherries, chocolate soil, blackberry sorbet

White chocolate & cardamom tart, clementine sorbet, grated dark chocolate

Local cheese selection, grapes, celery, tomato chutney, artisan cheese biscuits

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Tea and coffee

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.