

Christmas Fayre Menu

Starters

Spiced Parsnip Soup

Apple ~ Sourdough Croutons

Gin Cured Salmon

Pink Grapefruit ~ Radish ~ Dill Mayonnaise ~ Bread Crisp

Chicken + Duck Liver Parfait

Red Onion Marmalade ~ Shallot ~ Brioche

Whipped Goats Cheese

Salt Baked Beetroot ~ Fig ~ Toasted Hazelnuts

Main Courses

Roast Turkey

Duck Fat Roasties ~ Apricot Stuffing ~ Sprouts + Pancetta ~ Glazed Parsnip ~ Jus

Sirloin of Beef

Shallot ~ Creamed Potato ~ Chestnut Mushroom ~ Carrot Fondant ~ Kale ~ Jus

Confit Citrus Pork Belly

Pomme Anna, Turnip, Carrot + Swede Crush ~ Chard ~ Jus

Pan Fried Cod

Potato ~ Leek ~ Cucumber ~ Tomato Beurre Blanc Sauce

Jerusalem Artichoke Gnocchi

Chestnuts ~ Sage ~ Roast Artichoke ~ Chard

All Served with Seasonal Vegetables

Desserts

Christmas Pudding Strudel

Almond Crème Pâtissière ~ Clotted Cream Ice Cream

Black Forest Gateau

Cherry Gateaux Opera ~ Kirsch Soaked Cherries ~ Cherry Sorbet

Orange + Vanilla Panna cotta

Clementine ~ Blood Orange Sorbet

Selection Of British Cheese

Quince ~ Pickled Walnut Chutney ~ Compressed Celery ~ Peter's Yard Crackers

3 courses £38.00

Menus Subject to Change Depending on Availability

Christmas Party Terms and Conditions

1. Please read the following terms + conditions carefully, sign and return to the hotel with £10.00 per person deposit as confirmation of your booking. On paying your deposit you will agree to all the terms + conditions below. If you have any questions prior to this please ask a member of staff.
2. All bookings will be regarded as provisional until a deposit has been received and confirmation is acknowledged by the hotel. All deposits are non-refundable but can be deducted off the final bill if numbers drop. Any changes in numbers made once the final bill is paid cannot be refunded.
3. If the requirements which have been agreed by both hotel and customer are to be changed once the confirmation has been given, the hotel has the right to apply any charges or cancel the Christmas reservation. No deposits will be refunded.
4. Full payment, wine pre-order and food pre-order must be given to the hotel before the 10th November. All pre orders must be given to the hotel in writing along with the guest list. Any parties not paid in full before the 24th November run the risk of being cancelled by the hotel. (Unless pre-arranged conditions with the Hotel.)
5. The hirer shall be required to pay for any loss or damage to any part of the hotel premises, or any fixtures, fittings and equipment, which is caused by the hirer or their guests. Lion + pheasant will not be held responsible for damage to any property brought on to the premises.
6. The hirer and all persons attending the function must comply with all requirements of the Licensing Act 1964.
7. The lion + pheasant operate a no smoking policy in all indoor public areas and hotel bedrooms. A charge will be added to your invoice should this policy be ignored.
8. Although we try to ensure that we can source the dishes listed in our menus, due to seasonality and availability, some changes may be made. Notice will be given to the customer in the event of this.
9. There is to be NO additional amplified or acoustic music at any times.
10. Please contact the hotel before arranging any table decorations/room decorations to avoid problems on the night.
11. All Christmas parties must vacate the dining room and retire to the downstairs bar at 11.30pm.