Autumn/Winter

**Please choose a maximum of 2 starters, 2 mains & 2 desserts for your guests to choose from. A full pre order will then be required.**

Soups all £6.00

Roasted cauliflower and apple

Cream of mushroom with thyme profiteroles and tarragon oil

Curried vegetable with cumin marshmallows

Leek and potato with rarebit croute

Cream of broccoli with blue cheese beignet

Starters

Country chicken liver parfait with plum puree and toasted brioche £8.50

Soy glazed salmon with crisp Asian salad finished with a sesame, soy, and honey dressing £8.50

Butternut squash and mozzarella arancini with harissa mayonnaise and crispy kale £6.00

Goats cheese panna cotta with beetroot puree and candied walnuts with balsamic dressing £7.00

The Lion’s ‘mini sausage & mash’ Roasted garlic mash, chipolata sausage, red wine jus

and crispy onions £7.00

Cod and smoked cheese fishcake with pickled cucumber salad £8.00

Beetroot and gin cured salmon with beetroot puree finished with watercress,

capers and shallots £8.00

Potted beef topped with a tarragon butter with spiced apple chutney and a sea salt crostini £8.00

Mains

“Fish Pie” Fillet of hake topped with parmesan mash, warm tartare sauce, pea shoots and chive oil £19.00

Pan roasted beetroot marinated salmon fillet, cumin spiced potato terrine, tender stem broccoli and bearnaise sauce £18.00

Rosemary and garlic Josper roasted lamb rump with saffron scented fondant potato, tomato and red pepper fondue, green beans, and a red wine jus £18.50

Josper grilled breast of chicken with a sage and onion croquette, carrot puree, tender stem broccoli and creamy chicken jus £15.50

Josper seared roasted duck breast with sweet potato dauphinoise, green beans wrapped in streaky bacon with ruby port sauce £22.50

Roasted root vegetable and tomato suet pudding, caramelised onion and chive mash, buttered sauteed greens and a tomato and basil sauce £14.50

Twice cooked belly pork with boulangerie potatoes, creamed grain mustard celeriac, honey roasted carrots, red wine jus and crispy kale £16.00

Shin of beef with parsley mash, roasted onion puree, green beans, and red wine gravy £16.50

Cheshire cheese and cauliflower tart, grain mustard cream sauce with vine roasted tomatoes £14.50

Filet steak with dauphinoise potatoes, mushroom puree, roasted vine tomatoes

and a pepper sauce £26.00

Desserts

Cinnamon & honey poached pear with hazelnut and oat crumble with a butterscotch sauce £6.00

Banana sponge with caramelised banana, butterscotch sauce with honeycomb ice cream £5.50

Bread & butter pudding with a spiced plum chutney with vanilla custard £7.00

Warm chocolate brownie with cherry sauce and vanilla ice cream £6.50

Winter berry crumble with vanilla custard £5.50

Treacle tart, butterscotch sauce with orange ice cream £7.00

White chocolate and cardamon crème brulee with homemade oat biscuits £7.00

Local cheeses with artisan biscuits, grapes, celery and spiced apple and fig chutney £9.00