



## Christmas Lunch Menu

(served 12noon – 2.30pm)

mushroom veloute (v)

*roasted garlic oil ~ mascarpone cheese*

grilled halloumi

*caponata ~ red pepper puree ~ basil*

chicken liver parfait

*chutney ~ herb mayonnaise ~ soughdough toast*

smoked salmon

*lemon ~ shallots ~ egg ~ capers ~ gherkin ~ watercress*

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roast turkey breast

*duck fat roast potatoes ~ buttered sprouts + bacon ~ apricot + sage stuffing ~ pigs in blankets*

slow cooked bavette of beef

*creamed mash ~ onion flavours ~ rocket ~ jus*

roasted cod

*herb gnocchi ~ leeks ~ tunworth cheese sauce*

feta, spinach + pistachio filo pie

*semi dried tomatoes ~ rocket ~ honey ~ red pepper puree*

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classic christmas pudding

*brandy sauce ~ orange*

classic crème brulee

*shortbread*

chocolate mousse

*chocolate soil ~ preserved cherry ~ mascarpone ice cream*

selection of cheeses

*biscuits ~ chutney ~ grapes ~ celery*

**Monday – Saturday 2 courses £20.00 / 3 courses £25.00**

*under 12 year old 2 courses £12.50 / 3 courses £17.50*

*\*beef will be served medium*



## Christmas Dinner Menu

(served 6pm – 9.30pm)

mushroom veloute (v)

*roasted garlic oil ~ mascarpone cheese*

grilled halloumi

*caponata ~ red pepper puree ~ basil*

chicken liver parfait

*chutney ~ herb mayonnaise ~ soughdough toast*

smoked salmon

*lemon ~ shallots ~ egg ~ capers ~ gherkin ~ watercress*

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roast turkey breast

*duck fat roast potatoes ~ buttered sprouts + bacon ~ apricot + sage stuffing ~ pigs in blankets*

slow cooked bavette of beef

*creamed mash ~ onion flavours ~ rocket ~ jus*

roasted cod

*herb gnocchi ~ leeks ~ tunworth cheese sauce*

feta, spinach + pistachio filo pie

*semi dried tomatoes ~ rocket ~ honey ~ red pepper puree*

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classic christmas pudding

*brandy sauce ~ orange*

classic crème brulee

*shortbread*

chocolate mousse

*chocolate soil ~ preserved cherry ~ mascarpone ice cream*

selection of cheeses

*biscuits ~ chutney ~ grapes ~ celery*

**Monday – Thursday 2 courses £23.00 / 3 courses £27.50**

under 12 year old 2 courses £12.50 / 3 courses £17.50

\*beef will be served medium



## Christmas Supper Menu

(Served 6pm – 9.30pm)

parsnip soup

*truffle honey ~ crisps*

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chicken liver mousse

*roast chicken terrine ~ pistachio crumb ~ herb mayonnaise*

chilled hot smoked salmon

*bitter lemon ~ compressed cucumber ~ fresh herb ~ frizzy lettuce*

whipped goats cheese (v)

*baby beets ~ pine nut + ginger crumb ~ beet leaves*

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roast turkey breast

*duck fat roasted potatoes ~ buttered sprouts + bacon ~ apricot + sage stuffing ~ pigs in blankets*

pan roasted stone bass

*baby new potatoes ~ fennel ~ beetroot ~ pink peppercorn + orange dressing*

slow cooked sirloin of beef

*creamed potatoes ~ shin of beef ~ onion flavours ~ jus ~ watercress*

crisp cheese sausage (V)

*aubergine ~ pickles ~ roast shallot*

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classic christmas pudding

*brandy sauce ~ orange*

poached pear

*fruit granola ~ sloe gin syrup ~ juniper ice cream*

chocolate + coffee opera

*mascarpone cheese ice cream*

selection of cheeses

*biscuits ~ chutney ~ celery ~ grapes*

**Friday + Saturday 4 courses £35.00**

\*beef will be served medium

## Christmas Party Terms and Conditions

1. Please read the following terms + conditions carefully; 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 before going ahead.
2. All bookings will be regarded as provisional until a non-refundable deposit has been received and confirmation is acknowledged by the hotel. A deposit of £10 per person will be taken at time of booking, all parties made after the 23<sup>rd</sup> December require full + immediate payment. All deposits paid are non-refundable and non-transferrable.
5. Full payment and pre-orders including dietary requirements must be given to the Hotel before the 9<sup>th</sup> November. Any parties not paid in full before the 23<sup>rd</sup> November runs the risk of being cancelled by the hotel without prior notice. The hotel requires all pre orders in writing and the Hotel is unable to accept multiple payments by the same party.
6. Any Cancellations or number alterations made after the final balance has been received will regrettably be lost, the Hotel is unable to refund or transfer the payment for drinks, we strongly recommend taking out relevant insurance.
7. All wine + Drink pre orders must be received by the Hotel in writing two week prior to party date, the Hotel reserves the right to amend or change wine vintages without prior notice reserve the right to change wine vintages without prior notice. Where a wine is no longer available, we will provide a suitable alternative without notification.
- 8 While every effort will be made to accommodate specific table + seating plans, the Hotel is unable to guarantee the location of a table or the table plan prior to the event, as some of our dining area is located upstairs notifying the Hotel if disabled access is require is essential at time of booking.
- 9 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, their guests. Lion + pheasant will not be held responsible for damage to any property brought on to the premises.
10. The hirer and all persons attending the function must comply with all requirements of the Licensing Act 1964.
11. 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.
12. 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.
13. There is to be **NO** additional amplified or acoustic music at any times.
14. Please contact the hotel before arranging any table decorations/ room decorations to avoid problems on the night.
15. All Christmas parties must vacate the dining room, and retire to the downstairs bar at 11.30pm.