

# CHRISTMAS DAY MENU.

£65 PER PERSON (under 12 £32.50)

## TO START

The Three Game Bird Ballentine: Confit Duck, Pigeon, Pheasant,  
served with Mulled Wine Gel & Red Onion & Cranberry Chutney

Pan Fried Scallops, Smoked Salmon, Dill Blinis, Crème Fraîche,  
Orange Reduction

Butternut Squash & Chestnut Soup, served with Warm Crusty Bread

Yorkshire Blue Cheese Panna Cotta, topped with Caramelised Onion,  
Beetroot & Candy Walnuts (v)

## TO FOLLOW

Turkey Solstice, with Orange & Cranberry Stuffing, wrapped in Streaky Bacon,  
served with Duck Fat Roast Potatoes, Braised Red Cabbage, Pigs in Blankets,  
Seasonal Vegetables, finished with a Cranberry Jus

Vegetarian Wellington made with Field Mushrooms, Smoked Applewood  
Cheese, Caramelised Onion, Chestnut Stuffing, finished with  
Wild Mushroom Sauce

Seafood Bisque, served with Salmon, Scallops, Seabass, Mussels & Prawns

Roast Lion of Venison, served with Spiced Red Cabbage, Carrot & Orange  
Purée, finished with a Port & Chocolate Sauce

## TO FINISH

Traditional Christmas Pudding, served with Brandy  
Sauce and Winter Berry Compote

Pineapple Tarte Tatin, served with Mango Sorbet and  
Caramel Sauce

Chocolate Orange Marquise, served with Poached  
Clementines and Brandy Snap Shards

Local Selection or British Cheeses, served with  
Christmas Chutney, Grapes & Artisan Biscuits

## TO BOOK

01904 654 112

[reservations@lambandlioninnyork.com](mailto:reservations@lambandlioninnyork.com)

[lambandlioninnyork.com](http://lambandlioninnyork.com)

# CHRISTMAS PARTIES MENU. £25 PER PERSON

## TO START

The Three Game Bird Ballentine: Confit Duck, Pigeon, Pheasant, served with Mulled Wine Gel & Red Onion & Cranberry Chutney

Smoked Salmon and Greenland Prawns, Dill Blinis, Crème Fraîche, Orange Reduction

Chef's Soup of the Day, served with Croutons, Warm Bread & Homemade Flavoured Butter

Yorkshire Blue Cheese Bon Bons, served with Pickled Beetroot, Endive Salad, Candy Walnuts, finished with an Orange & Redcurrant Dressing (v)

## TO FOLLOW

Turkey Solstice, with Orange & Cranberry Stuffing, wrapped in Streaky Bacon, served with Duck Fat Roast Potatoes, Braised Cabbage, Pigs in Blankets, Seasonal Vegetables, finished with a Cranberry Jus

Wild Mushroom & Roasted Butternut Squash Gnocchi topped with Roasted Chestnuts (v)

Pan Fried Seabass, served with Creamed Swiss Chard and Bacon, Fondant Potato, finished with Prawn Bisque Sauce

Slow Braised Medallion of Beef, topped with Wild Mushrooms, Caramelised Baby Onions, topped with Herb Dumplings and Red Wine Jus

## TO FINISH

Traditional Christmas Pudding, served with Brandy Sauce and Winter Berry Compote

Winter Berry Mess, served with Chantilly Cream, Winter Berries & Meringue Shards

Chocolate Orange Marquise, served with Poached Clementines and Brandy Snap Shards

Local Selection or British Cheeses, served with Christmas Chutney, Grapes & Artisan Biscuits (£3 supplement)

## TO BOOK

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