



LORD'S TAVERN FESTIVE MENU

2 COURSES & A GLASS OF CLOUDY BAY SPARKLING WINE, MINCE PIES & COFFEE/TEA

£35 PER PERSON

3 COURSES, & A GLASS OF CLOUDY BAY SPARKLING WINE, MINCE PIES & COFFEE/TEA

£45 PER PERSON

STARTER

HONEY ROASTED PARSNIP & CHESTNUT SOUP
with garlic bread rolls

CURED SALMON WITH COCKTAIL PRAWNS
pickled salad & herb crème fraîche

HAM HOCK & APRICOT TERRINE
piccalilli & grilled sourdough bread

ROASTED BEETROOT & GOAT CHEESE SALAD
walnut, rocket & honey-mustard vinaigrette

DESSERT

CLASSIC CHRISTMAS PUDDING
homemade custard

CHOCOLATE & ORANGE BAKED CHEESECAKE
wild berry compote

MAIN COURSE

ROASTED NORFOLK STUFFED TURKEY BREAST
pigs in blanket, confit leg of turkey & mustard jus

HERBED LAMB RUMP
grilled baby gem, shallot puree, garden peas & mint jus

SEARED SEABASS FILLET
mussels, roasted squash & saffron cream sauce

STUFFED GNOCCHI WITH RICOTTA
grilled asparagus, spinach & creamy tomato sauce

All main courses accompanied by - honey roasted carrots, parsnips, roast potato and Brussel sprout

APPLE, CRANBERRIES & MIXED SPICE CRUMBLE
vanilla ice cream

TEXTURE OF ENGLISH CHEESE
grapes, crackers, celery & tomato chutney

