



Festive Menn Avoulouble Thronghout December

Two Courses £23.00

Three Courses £27.50

Appetisers

Celeriac and Hazelnut Soup with Truffle Oil with Crusty Bread & Butter

Smoked Mackerel on Horseradish Toast with Gooseberry Puree

Oven Baked Camembert with Crusty Bread and Butter

Warm Winter Salad of Roasted Butternut Squash, Parsnips, Red Onions, Olives & Croutons

on Spinach Leaves in a Honey & Mustard Dressing

Mains

Turkey Ballotine with Seasonal Vegetables, Roast Potatoes and Yorkshire Pudding

Tuscany Black Pepper Beef on Polenta with Green Beans & Crusty Bread

Tuna Steak with Lime and Cucumber Salsa, Salad and Dill New Potatoes

Honey & Garlic Chicken with Balsamic Red Onion, Rice and Salad

Butternut Squash Lasagne served with Garlic Bread and Green Salad

Desserts

Chef's Christmas Pudding with Brandy Sauce

Apple and Marzipan Tart with Cinnamon Syrup and Vegan Vanilla Ice Cream
Chocolate Panna Cotta with Mixed Berries and Cream
Lion Cheese Board with Assorted Crackers and Onion Chutney



All dishes are available as Gluten Free. Vegetarian & vegan Options are as indicated. Starters and Desserts are available separately at £7.50 each with Mains at £16.95. Terms and conditions apply.

Check out our Christmas Events at www.thebertonlion.co.uk

BOOK NOW 01728 830185 TOM@THEBERTONLION.CO.UK

















