



## Boxing Day



### STARTERS

Sweet Potato & Butternut Squash Soup,  
Crusty Bread (V)

Smoked Salmon & Crayfish Cocktail,  
Brown Bread

Filo Basket with Mushrooms & Stilton Sauce

### FROM THE CARVERY

Roast Honey Glazed Gammon, Roast Turkey  
& Sirloin of Beef

Oven Baked Salmon & Hollandaise Sauce

Vegetarian Wellington with Red Wine Gravy (V)

All served with Roast Potatoes &  
Selection of Seasonal Vegetables

### DESSERTS

Christmas Pudding, Brandy Sauce

Chocolate & Cherry Cheesecake served with  
Black Cherry Coulis

White Chocolate & Cranberry  
Bread & Butter Pudding

*Adults 2 Courses £21.00 3 Courses £25.50 ,  
Children 3—10 2 Courses £13.00 3 Course £16.50*

*Coffee & Chocolates £3.50pp*



**Wishing You  
A  
Merry Christmas  
&  
A Happy New Year**



**GOLDEN LION HOTEL  
& RESTAURANT**

**2018**

**Festive Celebrations**



**Enquiries & Bookings,  
please call 01788 832265**

**or**

**visit our website  
[www.goldenlionhotel.org](http://www.goldenlionhotel.org)**

**Main Street • Easenhall • Rugby  
Warwickshire • CV23 0JA**



## Festive Menu in our Function Suite for your Exclusive use



### STARTERS

Sweet Potato & Butternut Squash Soup,  
Crusty Bread (V)

House Pate,  
House Chutney & Crusty Bread

Whiskey Infused Roasted Salmon,  
Crème Fraiche & Crusty Bread

### MAIN COURSES

Honey Roasted Turkey, Sausage  
& Bacon Wrap, Sage Stuffing

Vegetarian Wellington, Red Wine Gravy (V)

Oven Baked Salmon, Hollandaise Sauce

All served with Roast Potatoes &  
Selection of Seasonal Vegetables

### DESSERTS

Christmas Pudding, Brandy Sauce

Chocolate & Cherry Cheesecake served  
with Black Cherry Coulis

White Chocolate & Cranberry  
Bread & Butter Pudding

### COFFEE & MINCE PIE

**£25.50 per person**

**Available up to Saturday 22nd December  
Minimum of 25 Adults**



## Festive Menu in our Pub & Restaurant



### STARTERS

Sweet Potato & Butternut Squash Soup, Crusty  
Bread (V)

House Pate,  
House Chutney & Crusty Bread

Whiskey Infused Roasted Salmon, Crème  
Fraiche & Crusty Bread

### MAIN COURSES

Honey Roast Turkey, Sausage & Bacon Wrap,  
Sage Stuffing

Vegetarian Wellington, Red Wine Gravy (V)

Oven Baked Salmon, Hollandaise Sauce

All served with Roast Potatoes &  
Selection of Seasonal Vegetables

### DESSERTS

Christmas Pudding, Brandy Sauce

Chocolate & Cherry Cheesecake served  
with Black Cherry Coulis

White Chocolate & Cranberry  
Bread & Butter Pudding

**Lunch 2 Courses £17.00, 3 Courses £21.00**

**Dinner 2 Courses £19.50 3 Courses £23.50**

**Coffee & Mince Pie £3.50pp**

**Available Saturday 1<sup>st</sup> December –**

**Saturday 22nd December**

**(excluding Sundays)**

**Lunch 12–4pm Dinner 6pm–9pm**



## Christmas Day



### STARTERS

Butternut Squash, Pumpkin Seeds & Coconut  
Milk Soup, Bread Rolls (V)

Pear, Date & Walnut Salad with a Stilton  
Dressing

Smoked Salmon & Crayfish Cocktail,  
Brown Bread & Butter

### FROM THE CARVERY

Roast Pork, Turkey & Sirloin of Beef

Oven Baked Salmon, Hollandaise Sauce

Vegetarian Wellington, Red Wine Sauce (V)

All served with Roast Potatoes &  
Selection of Seasonal Vegetables

### DESSERTS

Christmas Pudding, Brandy Butter

Chocolate & Cherry Cheesecake served  
with Black Cherry Coulis

Sherry Trifle

Selection of British & Continental Cheeses  
served with Chutneys & Savoury Biscuits

### COFFEE AND MINCE PIE

**Adults £75.00, Children 3–10 £50.00**

**Full Payment for Christmas Day is  
required by Sunday 9th December**

