

## — ❧ — **STARTERS** — ❧ —

### **SOUP (G)\***

Seasonal and locally sourced ingredients served with fresh baked Bread Roll.

\*Gluten free bread available on request

### **CHICKEN LIVER PÂTÉ**

Homemade Onion Chutney and toasted Sourdough Bread.

### **PRAWN & AVOCADO COCKTAIL (G)**

Served with Fennel, Apple and Smoked Paprika.

## — ❧ — **MAINS** — ❧ —

### **CARVERY (G)\*\***

Roast Beef, Pork, Turkey. Served with Traditional Accompaniments.

\*\*Gluten free Gravy and Yorkshire Pudding available on request

### **SALMON AND SPINACH WELLINGTON**

Served with New Potatoes, Seasonal Vegetables and Hollandaise sauce.

### **LINGUINE WITH VEGETARIAN MEATBALLS (V)**

Porcini Mushrooms with Oregano, Basil and Tomato sauce, shaved Parmesan.

## — ❧ — **DESSERTS** — ❧ —

### **CLASSIC LEMON TART**

Served with Fruit Compote and Double Cream

### **WHITE & DARK CHOCOLATE TRUFFLE CHEESECAKE**

Served with Double Cream

### **SELECTION OF 3 SCOOPS OF ICE CREAMS :**

Rum & Raisin, Vanilla, Strawberry, Chocolate, Mint Choc Chip

**2 COURSES 17.95**

**3 COURSES 21.95**

• G - Made without Gluten

All products are prepared in an environment where nuts are used and may contain nuts or traces of nuts.

Please note that as we prepare everything in a central kitchen, we can't guarantee that allergens are kept separate from other food, and we are not able to take responsibility for any adverse reaction that may occur.

All prices include Value Added Tax at the prevailing rate.

GOLDEN LION ADD A DISCRETIONARY 12.5% SERVICE CHARGE TO RESTAURANT BILLS FOR A PARTY OVER 10 GUESTS.