

2 COURSES - £26.90 / 3 COURSES £34.80

#### STARTERS

Wild Mushroom Arancini, Aborio Risotto, Chives, Shallots & Burnt Onion Aioli

Sesame Baked Brie Wedges with Cranberry, Orange & Red Onion Chutney

Smoked Salmon & Trout Pate with Sourdough Crostinis, Capers, Cornichons and Honey & Mustard Dressed Leaves

Cream of Curried Parsnip, Leek & Potato Soup with Baked Ciabatta Bread

#### MAINS

Turkey Breast Escalope Rolled With Chestnut, Leek & Cranberry Stuffing Slow cooked in a Madeira, Sage & Shallot Sauce with Root Vegetables & Dauphinoise Potato

Salmon Fillet "en Croute " Rolled In Puff Pastry With Spinach Creamed Leeks, Buttered Greens and Crushed Minted New Potatoes

> Artichoke, Leek & Chestnut Wellington, Stilton Sauce Root Vegetables and Dauphinoise Potatoes

Peppered Steak & Guinness Pie, Suet & Sage Crust With Champ Mash, Stockpot Gravy & Root Vegetables

### DESSERTS

Traditional Christmas Plum Pudding with Brandy Sauce
Chocolate Truffle Torte, Cointreau Cream & Caramelised Orange
Limoncello Panna Cotta, Mulled Wine Plum Compote with Amaretti Biscuits
Bramley Apple, Date & Cinnamon Crumble with Double Cream Custard

\* AVAILABLE 27TH NOV - 21ST DEC



## TERMS & CONDITIONS

Please reserve your table before submitting this booking form We accept table bookings via Phone or our Online Booking System 01904 341105 / theknaptonlion.com

We require a £10 Deposit per Person - Via Telephone, Online Payment Link or in-House

Please return completed booking form with menu choices at least 14 days before your booking date

This Christmas Party Menu is available at Lunchtime Thursday to Saturday and Dinner from Wednesday to Saturday

Sunday Lunch service will commence as usual - 12-4:30pm - Order on the day

Lunch parties must vacate the table no later than 4:30pm

The largest group we can accommodate on one table is 12 people. Larger bookings will be split over several tables

10% Staff Gratuity will be added to all xmas parties bookings

Please email a copy of your menu choices to christmas@theknaptonlion.com or hand into a member of staff

# MAKE A BOOKING

NAME	NUMBER OF GUESTS	
DATE OF PARTY	TIME	
TELEPHONE NUMI	BER	
EMAIL ADDRESS	DEPOSIT PAID	

**MENU CHOICES STARTER** MAIN COURSE STARTER ARRANCINI TURKEY XMAS PUD **CHOC TORTE** BRIE SALMON **SMOKED** PANNA VEG WELLINGTON COTTA SALMON SOUP STEAK PIE CRUMBLE