

Serving 12-8:30pm  
25th November -  
24th December

*Menu Excludes Sundays*

# THE BLUE LION CHRISTMAS MENU

2 Courses 27.95

3 Courses 30.95

## **Starters**

(VE) Rich & Creamy Curried Parsnip Soup, Baked Bread (gfo)

(V) Crispy Fried Brie Wedges with a Rich Cranberry Sauce, Salad Greens

Orange Infused Duck Liver Parfait with Toasted Bloomer, Sweet Red Onion Chutney (gfo)

Savory Pork and Sage Bon Bons, a Velvety Parsnip Purée, Drizzle of Tangy Wholegrain Mustard

Smoked Salmon Parcel Filled with Delicate Salmon Mousse on Salad Greens & Bloomer Bread (gfo)

## **Mains**

Our Traditional Christmas Roasts (gfo)

*All served with Seasonal Vegetables, Yorkshire Pudding and Gravy*

Topside of Beef

(V) Nut Roast

(VE) Nut Roast

Turkey Crown- Served with Chipolata & Stuffing

Duo of Duck-

Confit Duck Leg with a Duck Bon Bon, Sticky Red Cabbage, Fondant Potato & Cherry Jus (gfo)

Seafood Gratin with Parmentier Potatoes Baked Within, Chestnut & Herb Crust Topping,

Served with Seasonal Vegetables

Christmas Burger- 8oz Steak Burger Patty with Pulled Turkey, Brie & Cranberry,

Topped with a Chipolata. Served with Skin On Fries, Onion Rings, House Slaw

(VE) Mushroom & Jackfruit Stroganoff, Garlic Rice with

Pan Seared Broccoli, Sprouts & Fresh Crushed Chili (gfo)

## **Desserts**

Classic Christmas Pudding, Served with Brandy Sauce (gfo)

Spiced Winter Fruits & Apple Crumble, With a Choice of Custard, Ice Cream or Cream

After Eight Cheesecake, Served with Vanilla Ice Cream

Mini Pavlova with Orange, Cranberry & Chantilly Cream (gfo)

(VEo) Chocolate & Orange Tart with Vanilla Ice Cream (gfo)

Cheeseboard with a Selection of Welsh Cheese's, Seasonal Accompaniments &

Red Onion Chutney (£3 Supplement)

*gfo - Gluten Free Option / VE - Vegan / VEo - Vegan Option*

*Please let our staff know of any allergies*

**£10PP NON-REFUNDABLE DEPOSIT REQUIRED FOR TABLES WITH 6 OR ABOVE**

**THE BLUE LION, CWM, DYSETH, LL185SG | 01745 346188 | @BLUELIONCWM**

