The Lion Art Hotel & Restaurant

Christmas Day Menu

Festive Drink and Canapes on Arrival

To Start

Roasted Winter Vegetable Soup
Herb Dumplings, Dried Sage Leaves

Warm Chicken Liver & Port Parfait
Poached Red & Green Apples,
Mild Creamy Madagascan Green Peppercorn Sauce

Home Cured Salmon Tartar
Crème Fraiche Dijon Mustard,
Dill. Pickled Cucumber

Savoury Choux Buns
Sweet Red Pepper Mousse,
Perl Las & Parsnip Cheesecake

Mains

Turkey Ballentine
Filled with Pork Chestnut Sage & Onion
Stuffing Wrapped in Bacon and Roasted,
Served with Cranberry Sauce & Red Wine Jus

Classic Beef Wellington
Fillet of Beef with a Rich Mushroom Duxelles
wrapped in Flaky Puff Pastry and Baked,

Supreme of Turbot
Pan-fried Placed on a Bed of Baby Leeks,
Poached in an Orange and Saffron Stock,
Served with a Caviar Butter Sauce

Vegetable Strudel
An Array of Winter Vegetables and a Spinach Mousse
Wrapped in Filo Pastry, Served with a Ragout of Wild
Mushrooms Laced with a White Truffle Sauce

**All of the Above are Served with Honey Roasted Vegetables, Brussel Sprouts,
Roast & Mash Potato, Cauliflower Cheese**

Dessert

Traditional Christmas Pudding
Served with Brandy Butter and a Sauce Anglaise

Baked Alaska
Filled with Mulled Winter Berries,
Accompanied by Clotted Cream Ice Cream,
Topped with Italian Meringue and Toasted

Passionfruit Mille-Feuille
Layers of Flaky Puff Pastry,
Filled with a Smooth Passion Fruit Mousse,

To Follow

Selection of Welsh Cheese
Served with Grapes, Celery, Spiced Fruit Chutney, Assortment of Crackers

To Finish

Tea or Coffee alongside Christmas Petit Fours

£79.95 per person