



# The Ickleton Lion

## Christmas Day Menu 2021 5 Courses

### Upon Arrival

Canapés from Chef Jamie

### To Start

Cream Cheese & Dill Smoked Salmon Parcel - *pickled cucumber, dressed leaves*

Pan-Seared Scallops - *fennel puree, apple, fennel tops*

Smoked Duck Breast - *orange gel, roast beetroot, mixed leaves*

Wild Mushroom Soup - *truffle dressed rocket, bread & butter*

### For Mains

Roast Turkey - *breast & leg, Brussel sprouts with bacon lardons, roast potatoes, savoy cabbage, pork stuffing, glazed carrots, honey parsnips, red wine jus, Yorkshire puddings*

Roast Breast of Goose - *breast & leg, Brussel sprouts with bacon lardons, roast potatoes, savoy cabbage, pork stuffing, glazed carrots, honey parsnips, red wine jus, Yorkshire puddings*

Hassel-Back Butternut Squash - *crispy sage butter, charred broccoli florets, sage butter*

Baked Fillet of Hake - *celeriac fondants, roast tomato & pepper puree, roasted fennel shards*

Loin of Venison - *potato rostii, cavil nero, juniper berry jus*

### Desserts

Traditional Plum Pudding - *brandy cream*

Chocolate & Coffee Delice - *brandy snap crumb, Chantilly cream*

Sticky Toffee Pudding - *butterscotch sauce, vanilla ice cream*

Cranberry Panna Cotta - *candied pistachios*

### To Finish

Tae or Coffee - *with homemade Petit Fours*

**£58 Per Head**

*Half Price and half portions for children*

Bookings will be required with a non refundable deposit of £10 Per Head.

Full payment and a pre-order will be required by 31st November 2021

Please call Mike or Claire to arrange your booking on: 01799 530269

Or email: [mikeclaire.theickletonlion@gmail.com](mailto:mikeclaire.theickletonlion@gmail.com)