



THE LANTERN INN

CHRISTMAS DAY YULE FEAST

APERITIF

Mulled Negroni
Spinach Puffs

TO START

For the table...
Artisanal cheese board with sourdough

Your choice of...
Bacon and chestnut soufflé
or
Roasted carrot & nutmeg soup (Vg)

FISH COURSE

For the table...
Pan roasted tomatoes and courgette

Your choice of...
Oven roasted filet of seabass with salsa verde
or
Deep fried agadashi tofu with salsa verde (Vg)

TO FOLLOW

Ginger beer sorbet with Calvados 'Affogato'

MAIN EVENT

For the table...
Mountain of roast potatoes
Pan roasted carrots and broccoli
Flaggon of gravy

Your choice of...
3 meats of Christmas; Turkey, Goose and Duck with Yorkshire pudding
or
Rare Beef sirloin with sprouts and maple mustard jus
or
Stuffed butternut squash, roasted, on a bed of candied parsnips

DESSERT

For the table...

Flaming Christmas pudding with brandy sauce

Mince pies

Your choice of...

Earl grey creme brûlée with mixed berry sorbet

or

Festive crumble with custard

or

Baked lemon cheesecake

TO FINISH

For the table...

Coffee, brandy & truffles

£150.00 per person

Arrival at 1.00pm, service from 1.30pm

Booking Terms & Conditions

A credit/debit card is required upon booking along with a £50 deposit per person. The full balance is payable in advance. Full payment will be due for any cancellations made after Friday 6 December.

Service charge applicable & payable on the day.

A pre-order is required by Friday 6 December.

Please note the menu may vary to the above subject to market availability.

Our food is prepared in a kitchen where nuts, gluten and other known allergens may be present. Dish descriptions do not include all of the ingredients used to make the dish. If you have a food allergy, please advise when booking. Each dishes allergen information is available upon request.