



THE LANTERN INN CHRISTMAS PARTY MENU



3 COURSES - £40.00

TO START

Spiced Parsnip & Sage Soup with Black Garlic Rubbed Sourdough Shards,
Sea Salt & Rosemary Butter, Sage Oil & Crispy Sage

Smoked Mackerel Pate, Creamed Horseradish, Crispy Caper Berries,
Charred Lemon & Sourdough Shards

MAIN COURSE

Free Range Slow Roasted Turkey

42 Day Dry Aged Rib of Beef

Confit Onion & Spiced Lentil Pithivier with Squash Relish

**All above main dishes are Served with Roasted Crispy Potatoes with
Garlic & Thyme, Glazed & Roasted**

Root Vegetables, Braised Red Cabbage, Sautéed Brussel Sprouts, Cabbage,
& A Rich Meat or Vegetable Gravy

Wild Sea Bass Fillet, Rich Stew of Mussels, Prawns, New Potatoes,
Samphire, Tomato & Brandy

DESSERT

Christmas Pudding, Brandy Custard, Marmalade & Whiskey Glaze
& Walnut Brittle

Mulled Apple & Spiced Berry Crumble with Creme Anglaise

Dark Chocolate & Zesty Orange Torte, Chestnut Chantilly, Orange Syrup

Pre Order Required for Party Bookings

Our food is prepared in a kitchen where sesame, 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 speak to your server prior to placing an order for reference to each dishes allergen sheet.