



THE LANTERN INN CHRISTMAS DAY YULE FEAST



Welcome drink on arrival

APERITIF

Mulled Negroni

Spinach Puffs

TO START

Your choice of...

Wild Mushroom and chestnut sourdough

or

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

FISH COURSE

For the table...

Pan roasted tomatoes and courgette

Your choice of...

Oven roasted fillet 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...

Beef fat & herb roast potatoes

Roasted roots glazed with honey & fennel

Meat gravy

Your choice of...

3 meats of Christmas; Turkey, Goose and Duck

or

Rare Rib of Beef with Yorkshire pudding

or

Confit Onion & Spiced Lentil Pithivier with Squash Relish





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DESSERT

For the table...

Flaming Christmas pudding with brandy sauce

Your choice of...

Mulled Fruit Crumble with creme anglaise

or

Belgium Dark Chocolate & Spiced Orange Torte, Chestnut Chantilly
& Pickled Black Berries

TO FINISH

For the table...

Artisanal Cheese Board
Coffee, brandy & truffles

£140.00 per adult

£70.00 per child

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.