

Serving 12-8:30pm

24th November -

24th December

THE BLUE LION CHRISTMAS MENU

2 Courses 28.95

3 Courses 31.95

Menu Excludes Sundays

Starters

(VE) Rich & Creamy Curried Sweet Potato Soup, Baked Bread (gfo)

Mini Camembert with a Rich Cherry Compote, Toasted Ciabatta (gfo)

Chicken Liver Pate with Toasted Bloomer, House Salad, Sweet Red Onion Chutney (gfo)

Crispy Pulled Beef Croquette with Smooth Pea Puree, Honey Glazed Carrots & Horseradish Drizzle

Smoked Salmon & Prawn Parcel Filled with Delicate Salmon Mousse on Salad Greens & Toasted Bloomer (gfo)

Mains

Our Traditional Christmas Roasts (gfo)

All served with Seasonal Vegetables, Yorkshire Pudding and Gravy

Topside of Beef

(V) Nut Roast

(VE) Nut Roast

Turkey Crown- Served with Chipolata & Stuffing

Duo of Duck

Confit Duck Leg with a Duck Bon Bon, Sticky Red Cabbage, Fondant Potato & Cherry Jus (gfo)

Pan Seared Salmon

Topped with Chestnut & Herb Crust with Sweet Potato Mash, Roasted Cherry Tomatoes & Creamed Spinach

Christmas Burger

8oz Steak Burger Patty with Pulled Turkey, Brie & Cranberry

Topped with a Chipolata. Served with Skin On Fries, Onion Rings, House Slaw

(VE) Wild Mushroom & Spinach Wellington

with Truffle Mash, Carrots & Leeks, Cranberry Jus

Desserts

Classic Christmas Pudding, Served with Brandy Sauce (gfo)

Mulled Wine, Apple & Mixed Berries Crumble, With a Choice of Custard, Ice Cream or Cream

Twixmas Cheesecake with a Shortbread Base & Caramel Topping Served with Vanilla Ice Cream

Silky Eggnog Creme Brûlée with a Sweet Raspberry Topping & a Gingerbread Biscuit (gfo)

(VEo) Chocolate & Orange Tart with Vanilla Ice Cream (gfo)

Cheeseboard with a Selection of Welsh Cheese, Seasonal Accompaniments &

Red Onion Chutney (£3 Supplement)



gfo- Gluten Free Option | VE- Vegan | VEo - Vegan Option Please let our staff know of any allergies

£10PP NON-REFUNDABLE DEPOSIT REQUIRED FOR TABLES WITH 6 OR ABOVE

THE BLUE LION

THE BLUE LION, CWM, DYSEARTH, LL185SG | 01745 346188 | @BLUELIONCWM