

The Lion Inn
Freehouse
Aviation Dinner
19th Feb 2008

STARTERS

Homemade Leek & Potato Soup (v)

Served with a mini crusty Baguette

Venison Pate

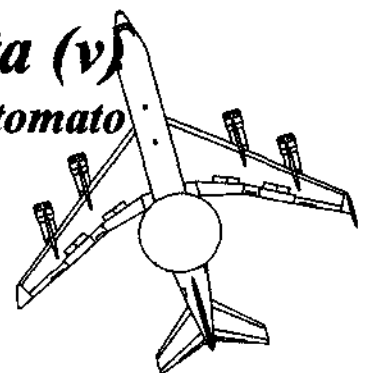
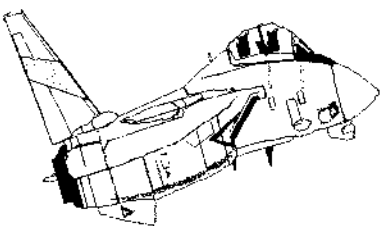
*Succulent venison pate flavoured with plums & brandy served
with a mini white baguette*

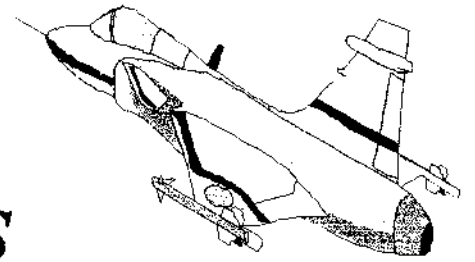
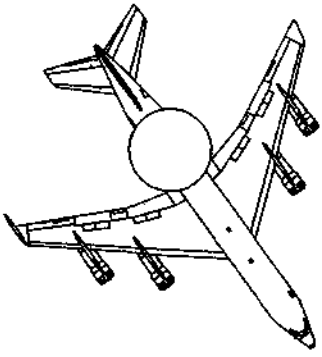
Prawn Cocktail Salad

*Succulent prawns coated with a rich cocktail sauce served on a
bed of crisp salad leaves.*

Tomato & Mozzarella Bruschetta (v)

*Toasted ciabatta bread topped with an Italian tomato
Sauce & melted mozzarella cheese*





MAIN COURSES

Roast Loin Of Pork

Served with homemade stuffing, Yorkshire pudding, roast potatoes & apple sauce

Fillet Of Salmon & Prawn Hollandaise

Fresh fillet of salmon topped with prawns & a creamy hollandaise sauce

Gondolier Chicken

Fresh chicken breast fillet coated with an authentic lightly spiced Italian sauce & finished with melted mozzarella

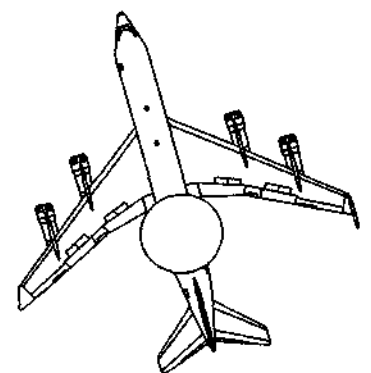
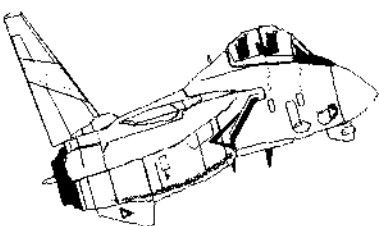
Brie & Redcurrant Tart

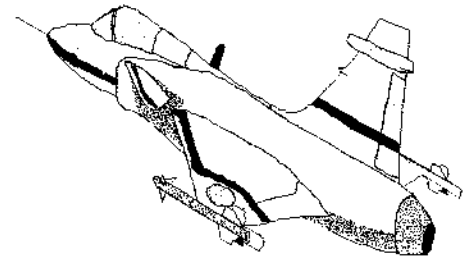
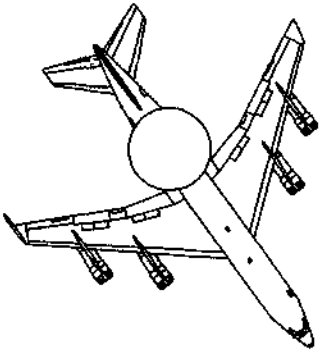
A shortcrust pastry tart filled with a creamy garlic & chive sauce with ribbons of spinach, topped with French brie & redcurrants

Braised Steak

Finest braising steak simmered gently in a rich port & stilton sauce

All our main courses are served with fresh vegetables of the day & new potatoes





Desserts

Chocolate Mousse Cake

Served with cream

Homemade Apple Crumble

Served with lashings of custard

Fresh Fruit Pavlova

Served with fresh pouring cream

Cheese & Biscuits

A selection of water biscuits served with our finest mature cheddar & stilton cheese (supplement £1.50)

3 Courses £17.50 Per Person

including coffee

Any enquires contact Avril at the Lion Inn on 01728 746505

