



# THE LION

— at Thurne —

## **EACC END OF SEASON DINNER**

### Starters

Butternut and sage soup served with ciabatta (vg, gf)  
Chicken liver parfait, onion chutney and toasted focaccia (gfo)  
Salt and pepper whitebait with a lemon and dill mayo (gf)

### Mains

Slow cooked Featherblade of beef with horseradish mash, carrots, charred broccoli and red wine gravy (gf)  
Chicken, ham and white wine pie, mash potato, seasonal vegetables and gravy  
Herb crusted salmon fillet, crushed new potatoes, French beans with a basil and chive oil (gf)  
Fennel roasted cauliflower, parmentier potatoes, charred leeks, carrots and split cream emulsion (vg,gf)

### Desserts

Honeycomb and chocolate cheesecake, chantilly cream and berries  
Lemon posset, shortbread biscuit, berry coulis (gf df)  
Chocolate mousse, salted caramel sauce, peanut brittle (gf)  
Warm sticky toffee pudding, toffee sauce and vanilla ice cream  
Cheese Selection, Onion Chutney, Biscuits £2.95 *Supplement*

**V=VEGETARIAN, VO=VEGETARIAN OPTION, VG= VEGAN, GF= GLUTEN FREE GFO=  
GLUTEN FREE OPTION**