



THE LILACS

Christmas MENU

Served 30th November – 24th December

Starters

Blue vein cauliflower cheese croquette, sticky fig relish V GF

Maple glazed chipolatas, orange zest

Three onion soup, camembert crouton GFA V VEA

Farmhouse pâté, toast, red onion chutney GFA

Smoked salmon terrine, toast, lemon caper butter

Main Courses

Turkey, pig in blanket and stuffing served at the carvery with your own helping of roast potatoes, roast root vegetables, brussels sprouts, braised red cabbage, cauliflower cheese, cranberry sauce and gravy GFA

Venison and duck pie

Cauliflower, lentil and spinach pie VE

Baked whole sea bream with leek and fennel GF

Wild mushroom bourguignon hotpot topped with gratin potatoes V GF

Desserts

Christmas pudding with brandy cream sauce VEA GFA

Chocolate ginger tart with vanilla ice cream

Mulled winter berry waffle with clotted cream

Banana and cinnamon cake with coconut cream VE GF

Cheese selection: blue vein, mature cheddar and brie with crackers and chutney

Add tea or coffee and winter cookie £4.50

Two courses £28 Three courses £36

Pre-order and a £10 per head non-refundable deposit required

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www.thelilacsisham.co.uk

V vegetarian | VE vegan | VEA vegan option available | GF gluten free | GFA gluten free option available

All dishes are subject to availability and change. Please inform us of any allergies or intolerances before ordering. With enough notice we will do our best to alter or change dishes to suit your needs.

