



Christmas Day

One Sitting Only Arrive 12 - 2.00 pm.
£55-00 Per Person
Bookings Only

Cream of Asparagus Soup with Cheese Straws

Game Pâté with Cumberland Sauce & Melba Toast

Fan of Melon & Black Cherries laced with Kirsch

Smoked Salmon and Prawn Cocktail
with a Honey, Dill & Dijon Dressing

Gateau of St. Anthony's Goats Cheese & Poached Pear
Served on Rocket Leaves dressed with a Fig Vinaigrette

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Traditional Roast Turkey with Chestnut Stuffing
Chipolata Sausages wrapped in Bacon, Fresh Cranberry Sauce,
Roast Potatoes and Seasonal Vegetables

Fillet Rösti with Stilton Crust & Port Sauce (£4-00 Extra)
8oz Fillet with a Stilton cruston a potato and onion Rösti
with a Port & Red Wine Sauce and seasonal vegetables

Panfried Breast of Guinea Fowl with Pancetta
With a Creamy Wild Mushroom Sauce,
Roast Potatoes and Seasonal Vegetables

Fillets of Seabass with a Caper & Dill Buerre Blanc,
Served with New Potatoes and Seasonal Vegetables

Lentil, Chestnut and Roasted Vegetable Wellington
With a Port & Redcurrant Sauce,
New Potatoes, & Seasonal Vegetables

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Traditional Homemade Christmas Pudding
Served with Brandy Sauce or Rodda's Clotted Cream

Dark and White Chocolate Cheesecake
With a fresh Raspberry Coulis

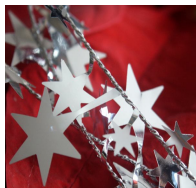
Golden Horn Profiteroles
Filled with whipped cream and drizzled with warm toffee sauce

Raspberry Crème Brulée with Cinnamon Pastry Swirl

Vintage Stilton with Bath Oliver Biscuits
(Or as an additional course for £5-95 Extra)

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Lavazza Coffee with Homemade Petit Fours



Festive Season Events And Opening Times

Christmas Eve (Saturday 24th December)

Open for Food Lunchtime 12pm to 2.30pm (**Booking Advisable**)
Festive Specials in The Bar 6pm to 9.00pm (**Booking Advisable**)

Christmas Day

Our Special **Christmas Day Lunch (Bookings Only)**
Evening : **Closed**

Boxing Day (Monday 26th December)

Open for Food Lunchtime 12pm to 2.30pm (**Booking Advisable**)
Evening : **Closed**

Bank Holiday Tuesday 27th December

Open for Food Lunchtime 12pm to 2.30pm (**Booking Advisable**)
Evening 6pm to 9.00pm (**Booking Advisable**)

Wednesday 28th to Friday 30th December

Open for Food Lunchtime & Evening (**Booking Advisable**)

New Years Eve (Saturday 31st Dec)

Lunch : Open for food (**Booking Advisable**)
Evening : **New Year's Eve Dinner & Party**
To 12:30 A.M. (**Bookings Only**) Fancy Dress Optional

New Years Day (Sunday 1st Jan)

Open for Food Lunchtime 12pm to 2.30pm (**Booking Advisable**)
Evening 6pm to 9.00pm (**Booking Advisable**)

Bank Holiday Monday 2nd January

Open for Food Lunchtime 12pm to 2.30pm (**Booking Advisable**)
Evening 6pm to 9.00pm (**Booking Advisable**)

Tuesday 3rd January

Lunchtime: Open for Food 12pm to 2.00pm
Evening: **Closed**



CHRISTMAS 2011 FESTIVE SEASON

The Golden Lion Inn & Lakeside Restaurant

TEL: 01209 860332

www.golden-lion-inn.co.uk

Pre-Christmas Party **MENU A**

21st November - 23rd December
Lunch & Evenings - Bookings Only
(Sat Eve Bookings will attract a £2 per head surcharge)

Two Courses - £11.95
Three Courses - £14.95

Pumpkin Soup with Focaccia Bread

Grilled St. Anthony's Goat's Cheese Salad
With toasted Pine Nuts and Honey & Basil Dressing

Smoked Mackerel Pâté
With Horseradish Dressing & Melba Toast

Stilton Stuffed Mushrooms in Golden Batter
With salad garnish

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Traditional Roast Turkey with Chestnut Stuffing

Served with Chipolatas wrapped in Bacon, Cranberry Sauce,
Roast Potatoes and Fresh Steamed Vegetables

Confit of Shoulder of Lamb with Port and Redcurrant Jus
Served on a bed of Roasted Root Vegetables, with Roast Potatoes

Goujons of Haddock in Herb Crumb

On a bed of Salad Leaves with Citrus Mayonnaise and New Potatoes

Ricotta Cheese and Vegetable Strudle

Served with a Roasted Tomato Sauce,
Roast Potatoes & Seasonal Vegetables

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Traditional Homemade Christmas Pudding

Served with Brandy Sauce

Warm Chocolate Fudge Brownie

Served with Rodda's Clotted Cream

Butterscotch Crème Brulée

Served with Cinnamon Pastry Swirl

Baked Lemon Cheesecake

With zesty citrus coulis

Pre-Christmas Party **MENU B**

21st November - 23rd December
Lunch & Evenings - Bookings Only
(Sat Eve Bookings will attract a £2 per head surcharge)

Two Courses - £14.95
Three Courses - £19.95

Pumpkin Soup with Focaccia Bread

St. Anthony's Goat's Cheese Tartlet
With Red Onion Marmalade, Rocket Leaves & Balsamic reduction

Chicken Liver & Brandy Pâté
With Cranberry Dressing & Toasted Brioche

Potted Cornish Crab with Crostini

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Traditional Roast Turkey with Chestnut Stuffing

Served with Chipolatas wrapped in Bacon, Cranberry Sauce,
Roast Potatoes and Seasonal Vegetables

Roast Sirloin of Cornish Beef with Yorkshire Pudding

With red wine jus, Roast potatoes and Seasonal Vegetables

Ricotta Cheese and Vegetable Strudle

Served with a Roasted Tomato Sauce,
Roast Potatoes & Seasonal Vegetables

Baked Fillet of Cod

Topped with a Sunblush Tomato and Herb Crust,
Served with Salad and New Potatoes

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Traditional Homemade Christmas Pudding

Served with Brandy Sauce

Warm Chocolate Fudge Brownie

Served with Rodda's Clotted Cream

Butterscotch Crème Brulée

Served with Cinnamon Pastry Swirl

Winter Berry Pavlova

Filled with Rodda's Clotted Cream and topped with winter berries



New Year's Eve

Fancy Dress Optional
After Dinner Party
(Free Camping with or without Electric Hook-up)

£36-00 Per Person
(Bookings Only)

Stilton & Apricot Soup with Focaccia Bread

St. Anthony's Goat's Cheese Tartlet
With Red Onion Marmalade, Rocket Leaves & Balsamic reduction

King Prawns in Hot Chilli & Garlic Oil with Focaccia Bread

Cornish Game Pâté with Cumberland Sauce & Melba Toast

Smoked Duck Breast on a bed of Apple & Fig Confit
With Salad Garnish

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Slow Roasted Shank of Cornish Lamb

With Sweet Red Onion Mash, Red Wine & Rosemary Jus
& Seasonal Vegetables

10oz Cornish Venison Haunch Steak

With a Pear and Red Wine Compôte, Roast Potatoes
and Seasonal Vegetables

Trio of Sea Bream, King Prawns and Megrim Sole

In a black pepper and lemon cream sauce
topped with a Filo Pastry crust and served with
New Potatoes and Seasonal Vegetables

Lentil, Chestnut and Roasted Vegetable Wellington

With a Port & Redcurrant Sauce,
New Potatoes, & Seasonal Vegetables

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Sticky Toffee Pudding

With a Butterscotch sauce and Rodda's Clotted Cream

Raspberry Crème Brulée With Cinnamon Pastry Swirl

Winter Berry Pavlova

Filled with Rodda's Clotted Cream and topped with winter berries

Vintage Stilton with Bath Oliver Biscuits
(Or as an additional course for £5-00 Extra)