

The Lion Inn

Freehouse

Aviation Dinner

7.30 pm Tues 3rd March 2009

Please make your selections for each in your party (red letter) and send to Mick Gill (mick.gill@lead2x.com) – by 24th Feb latest.

STARTERS

A - Homemade Leek & Potato Soup (v)

Served with a mini crusty Baguette

B - Salmon & Dill Fishcakes

Served with a crisp salad garnish & lemon mayonnaise

C - Chicken Yakitori

Skewers of chicken marinated in a Chinese sauce served with a crisp salad garnish

D - Goats Cheese & Cranberry Bruschetta (v)

Toasted ciabatta bread topped with cranberry sauce & melted goats cheese

MAIN COURSES

E - Roast Topside Of Beef

*Served with homemade stuffing, Yorkshire pudding, roast potatoes
& horseradish sauce*

F - Homemade Fisherman's Pie

*Smoked haddock, cod fillet & prawns cooked in a creamy cheese
sauce topped with real mashed potato*

G - Chicken Rossini

*Fresh chicken breast filled with pate & coated with a rich Madeira
sauce*

H - Homemade Macaroni & Broccoli Bake (v)

Served with salad & our own garlic bread

I - Homemade Steak & Ale Pie

*Tender Pieces Of Steak with mushrooms cooked in an adnams
Real ale gravy topped with a puff pastry lid*

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

Desserts

J - White Chocolate & Raspberry Roulade

Served with cream

K - Homemade Sticky Toffee Pudding

Drizzled with warmed toffee sauce & served with vanilla ice cream

L - Traditional Crème Brulee

A homemade crème Brulee topped with caramelized sugar

M - Cheese & Biscuits

A selection of 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