

Lion and Lamb Cafe

Private room (10 – 28 covers)

Sample set menu £25 per person

Starters

Soup of the day (V)

Scallops, cauliflower vanilla puree (GF)

Creamy spinach stuffed mushroom (V)

Mains

Duck confit, roast potatoes, red wine jus (GF)

Roast cod loin, winter ratatouille and lemon beurre blanc

Butternut squash, mushroom, pine nuts wellington (V)

8oz Sirloin steak medium rare, salsa verde, chips £3 SUPP

Sides

Steamed tenderstem broccoli /Green leaves £3

Desserts

Sticky toffee pudding, vanilla ice cream

Fruit salad, honey, mint & lime syrup

Cheese board

Fully licensed & B.Y.O. Corkage £5 a bottle. Wine only. Service not included 12.5% charge will be added to parties. Minimum guests number 12. One bill per table. Menu subject to change. Some dishes may contain nuts. We do not list all ingredients. Please advise staff of any allergies.
www.lionandlambcafe.co.uk