

Welcome to Lion and Lamb Cafe

PRIVATE ROOM



3 COURSE DINNER SET MENU

£30 per person

BYO WINE

King prawn & chorizo crostini

Stilton, pear, candied walnuts salad (V/GF)

Butternut squash, cranberries, pomegranate, poppy seed dressing (VG/GF)

Duck breast, potato mash, green beans, cranberry sauce (GF)

Seabass, braised fennel, lemon & caper butter (GF)

Truffled mushroom spaghetti (VG/V)

Sticky toffee pudding, vanilla ice cream

Chocolate mousse, pistachios (VG/GF)

Cheese board

Available for group bookings only. Minimum 10 covers, maximum 25 covers. We do not list all ingredients; please advise staff of any allergies. Some dishes may contain nuts. Dietary options available on request. Menu subject to change. Service charge of 10% will be added to your bill. Please note we do not split bills ~ One bill per party. BYO applies to wine only, no spirits or beer. Corkage fee £5 per bottle. Also Fully Licensed! Decorations allowed, but no confetti please have mercy on our staff. Bookings via email: info@lionandlambcafe.co.uk