FESTIVE SET MENU

2 COURSES £22.95 | 3 COURSES £26.95
FROM 27th NOV - 24th DEC 2026 FOR PARTIES OF 10+
ADVANCE BOOKING REQUIRED

STARTERS

Butternut squash & sweet potato soup (Ve)
Warm ciabatta roll

Chicken liver & port paté
Spiced chutney, garlic crisp breads

King prawn cocktail
Baby gem, cherry tomatoes, avocado, Marie rose sauce, buttered bloomer

Stilton & spring onion tart (V)
Balsamic onions, herb oil

MAINS

Traditional roast turkey
Proper roast potatoes, carrot & swede mash, seasonal greens, Brussels sprouts, sage & onion stuffing ball, pig in a blanket, Yorkshire pudding, real turkey gravy

Chicken supreme
Garlic parmentier potatoes, green beans, sundried tomato, basil & parmesan cream

Vegan shepherd's pie with bubble & squeak cakes (Ve)
Winter greens, vegan gravy

Scottish salmon
Crushed new potatoes, tender stem broccoli, prawn & garlic cream

Peppered steak
8oz rump, hand cut chips, grilled tomato, sautéed mushrooms, pepper sauce

Festive burger
100% beef burger, jack cheese, pigs in blankets, cranberry mayo, stuffing ball, seasoned fries, house slaw

DESSERTS

Individual Christmas pudding
White chocolate & brandy sauce, berries & mint

"Lotus biscuit" cheesecake (Ve)
Winter berries, fruit coulis

Cookie dough pudding
Vanilla ice cream, chocolate sauce

Apple & blackberry crumble
Custard or vanilla ice cream

THE GOLDEN LION RAINFORD