



The Blue Lion
133 Gray's Inn Road, London WC1X 8TU
020 7405 4422



Christmas Menu

Starters

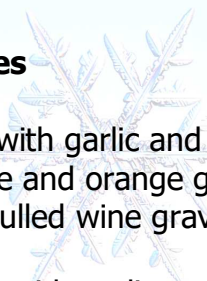
Port and smoked venison pâté with garlic croûtes

Wild mushrooms with apple, chestnut and thyme on toasted sour dough

Cinnamon spiced sweet potato soup with maple croutons

Buckwheat blini with smoked salmon, crème fraîche and dill

Main courses



Sage and lemon stuffed roast turkey breast with garlic and rosemary roasties, carrots and parsnips in a maple and orange glaze, braised red cabbage and mulled wine gravy

Bacon-wrapped pork loin with cherries served with garlic and rosemary roasties, carrots and parsnips in a maple and orange glaze, braised red cabbage and mulled wine gravy

Salmon en croûte with a Dijon cream sauce, garlic and thyme new potatoes and minted peas

Vegetarian nut roast with rosemary new potatoes, carrots and parsnips in a maple and orange glaze, braised red cabbage and sage and onion gravy

Puddings



Apricot and brandy Christmas cake

Chocolate and caramel tart with hazelnuts

Roasted mulled pear stuffed with walnut, pecan and ginger

Cranberry cheesecake

Three courses £25

*Please note we require a £10 per head deposit to confirm your booking
and menu choices 7 days in advance*

Please ask a member of staff if you require allergen information