

# LYGON

## BAR & GRILL

### DECEMBER FESTIVE MENU 2021

#### STARTERS

White onion, apple cider and  
celeriac soup (v)  
*brioche croutons*

Cotswolds gin-cured salmon  
*watercress, shallots, capers, cornichons*

Confit duck, pork belly and  
pistachio terrine  
*spiced carrot jam, sourdough*

Wild mushroom and ricotta tortellini  
*black truffle and Parmesan cream*

#### MAIN COURSES

Roast Caldecott turkey  
*all the trimmings, sauces*

12-hour braised short-rib  
of Waghornes' beef  
*roots, mash, smoked garlic jus*

Pan-seared stone bass  
*seafood and saffron risotto, cavolo nero*

Butternut squash, parsnip  
and chestnut Wellington (ve)  
*sage potatoes, kale, Marmite jus*

#### DESSERTS

The Lygon Arms Christmas pudding  
*Brandy custard*

Sherry and preserved berry trifle  
*vanilla cream*

Bitter chocolate and cardamom mousse  
*marmalade ice cream*

Triple chocolate brownie  
*vanilla ice (ve)*

Local cheeses  
*fruit jelly, rye crackers*

*Tea and Coffee served with Lygon Arms mince pies*

#### LUNCH

2 Courses £30 per person / 3 Courses £35 per person

#### DINNER

3 Courses £55 per person (Sun - Thu)

3 Courses £65 per person (Fri & Sat)

*(dinner includes winter cocktail)*

*Please inform a member of staff if you have any food allergies or intolerances, we will be happy to discuss suitable options with you.  
A discretionary 12.5% service charge will be added to your bill.*