

# Father's Day

## Sunday 18th June

### To begin

**Homemade broccoli & Stilton soup**, wedge of artisan bread & butter (v)  
**Chef's own recipe Ardennes pate**, shallot & mustard chutney, toasted bread  
**Smoked mackerel & chunky tomato bruschetta**, topped with horseradish cream & pea shoots  
**Breaded Camembert**, sweet chilli roasted beetroot & fresh leaves  
**Charred asparagus & poached egg salad**, creamy truffle dressing & seasonal leaves (v)

### The main event

**Roast topside of local beef**, homemade Yorkshire pudding, roast & mashed potatoes, sage & onion stuffing, rich gravy & homemade horseradish sauce  
**Thick cut local roast loin of pork** with crackling, roast & mashed potatoes, homemade Yorkshire pudding, sage & onion stuffing, rich roast gravy  
**24hr braised lamb shoulder**, studded with garlic & Rosemary, honey roasted carrots, homemade Yorkshire pudding, roast & mashed potatoes, rich roast gravy  
**Smoked salmon & sliced potato filo pie**, tender stem broccoli, sautéed baby potatoes, prawn & dill cream sauce  
**Roast vegetable roulade**, roast red peppers, courgette, spinach & goats cheese, sautéed garlic potatoes & roast red pepper sauce (v)

All mains are served with a selection of fresh buttered seasonal vegetables

### Just desserts

**Homemade apple crumble**, warm custard or vanilla ice cream  
**Rich, dark chocolate torte**, salted caramel sauce & pistachio brittle  
**Strawberry Charlotte**, strawberry ice cream & a shortbread crumb  
**Treacle tart**, clotted cream & fresh raspberries  
**A selection of English cheeses**, savoury biscuits, celery, grapes & homemade chutney (please add £2)

Adults...      3 courses ... 22.90      2 courses... 18.90

Children under 12... 3 courses... 15.90    2 courses... 11.90

*The Lion at Farnsfield*

Your food is prepared freshly for you, therefore our chefs are more than happy to amend most of their ingredients...  
Your food may contain allergens please see a member of staff for more details