



JERNINGHAM ROOM MENU

CANAPES

FRIED CAULIFLOWER
TALEGGIO AND RICOTTA CREAM, CRISPY CAPERS

ENTREES (SHARED)

GARLIC BREAD
CURED SALMON
DILL SAUCE, PUMPERNICKEL
COCONUT POACHED CHICKEN SALAD
CHILLI JAM, CASHEWS
SALUMI PLATE
GREEN OLIVES

MAIN COURSE (CHOICE OF)

CHARGRILLED LAMB CUTLETS
CAPONATA, SALSA VERDE
CAULIFLOWER CHEESE PITHIVIER
SOUR CREAM PASTRY, TALEGGIO, HERB SALAD
PANFRIED ATLANTIC SALMON
SMOKEY EGGPLANT PUREE, TOMATO OLIVE AND ROAST CAPSICUM SALAD
T-SMOKED CHICKEN BREAST
SMOKEY BRAISED WHITE BEANS, GARLIC AIOLI

DESSERT (ALTERNATE DROP)

STRAWBERRY CREME FRAICHE
WITH YUZU MARMALADE, STRAWBERRY, NOUGAT SEMIFREDO, BOOZY BERRIES
GREEK WALNUT HONEY CAKE
HONEY CREAM

BEVERAGES

LLOYD BROTHERS BLANC DE BLANCS
LONGVIEW MACCLESFIELD RIESLING
LONGVIEW MACCLESFIELD CHARDONNAY
LONGVIEW JUNO ROSATO
LONGVIEW TWIN PALMS PINOT NOIR
LONGVIEW YAKKA SHIRAZ
COOPERS PALE
HAHN SUPER DRY
GREAT NORTHERN SUPER CRISP

THE
LION
HOTEL