



CHRISTMAS *Day*



Available 25th December

Full allergen information is available on request from our team. Our menus do not list all ingredients. While all reasonable steps will be taken to avoid the unintentional presence of allergens, we cannot guarantee that any products are 100% free from allergens, owing to possible cross-contamination. Please inform staff of any food allergies before placing your order

For those customers choosing to book from our Christmas Day Menu, we look forward to welcoming you. Please note no booking is confirmed until a deposit is received: £10 per adult, £10 per child. Menu choices are required by 11th December 2026. If you increase numbers, and we can accommodate, please ensure you pay the extra deposit when booking the additional customer(s) and if it's a late change (after 11th December) we will need the pre-order for the additional customer(s) within 48 hours of booking and no later than 18th December. If any drop in numbers or cancellations happen within 7 days, no refund is available.

We really look forward to you joining us in our pubs this Christmas and we can't wait to make your experience special.



White Lion Road, Amersham, HP7 9LJ





CHRISTMAS

Menu

4 Courses £48.95

canapes

Arancini Balls (v)

With chipotle mayo. (G)(D)

Mini Tart Chaat (v)

Chickpeas, tamarind chutney and yougurt. (G)(D)

starters

Roast Parsnip & Apple Veloute (v)

Parsnip crisps, crispy sprouts (vegan option available)

Truffle Cheese Fondue (v)

Dried festive seeds & salad. (D)

Prawn Cocktail

Classic King Prawns, tomato & mango salsa, marie rose sauce. (C)(F)(D)

Grilled Chicken Tikka

Chicken marinated in red pepper & garlic. (D)

main dishes

Vegan Shepherd's Pie (VG)

Plant based meat, mashed potato, festive veg and a rich vegan gravy.

Hand-Carved Turkey

Served with succulent pigs in blankets, crisp roast potatoes, a golden Yorkshire pudding, pork, cranberry & apricot stuffing, roasted parsnips & carrots, braised red cabbage & apple, seasonal veg and a rich gravy.

Seared Seabass

Saute potatoes, cream chive sauce, festive spring greens, lemon zest. (F)(D)

Saffron Butter Chicken

Chicken Simmered in Buttered Tomato Gravy with rice, naan and cucumber & mint raita. (D)(N)

Slow Cooked Pork Belly

Seasonal veg, creamy mash, jus. (D)

desserts

Christmas Pudding

With warm brandy sauce or custard. (G)

Gajar Halwa with Malai Kulfi

Warm Carrot pudding served with traditional Indian ice cream.(D)(N)

Festive Red Berry Mess

Meringue, icecream, whipped cream, festive red fruits and berries. (D)

Black Forest Choco Tart

Slice salted caramel, choco tart, choco sail, white chocolate mousse, black cherry crush, holly spring.(G)(D)

Allergens: (V)- Vegetarian, (VG)- Vegan, (G)- Gluten, (N)- Nuts, (D)- Dairy, (E)- Eggs, (C)- Crustacean, (M)- Molluscs, (L)- Lupin, (S)- Sulphites (CEL)- Celery, (F)- Fish, (SES)- Sesame, (Mus)- Mustard, (P)- Peanuts, (Soy)- Soy