

LION NATHAN & KENNINGTON TAVERN

DEGUSTATION DINNER

FRIDAY 18TH AUGUST 2023

On Arrival

Beer Cocktail

Brooklyn Bel Air Aperol Spritzer (sour ale and Aperol)

Course 1

Chicken Aspic

Slow Cooked Tender Chicken W/ Fresh Herbs
in a Savoury Clear Bone Broth Jelly Served w/ Fresh Lemon

White Rabbit White Ale (wheat beer with banana aroma's)
Little Creatures Hazy Lager (mid strength, soft & fruity)

Course 2

Mushrooms On Rye

Grilled Dark Rye Bread Topped w/ Sautzed Mixed Mushrooms
In a Thyme, Garlic Cream Sauce & Wilted Spinach.

Little Creatures Rogers (Red Ale, soft on the hops)
Stone & Wood Jasper (stronger red ale)

Course 3

Pork Knuckles

Slow Roasted Pork Knuckles W/ Parsnip Mash
& Burnt Pickled Cabbage Swerved and a Rich Beer Gravy

Green Coast Lager (a German style Helles lager, malty with a spicy bitterness)
Voodoo Ranger Hazy IPA (a fruity balanced spicy IPA)

Course 4

Tipsy Tiramisu

Traditional Tiramisu with an extra kick and twist
made with Massenezs Liqueur de Café & Brandy

Little Creatures Stout King
Toohey's Old