



Old White Lion Hotel

Christmas Day 5 Course Menu 2016

Melon (V)

Carpaccio of Melon, Champagne Sorbet dressed with a Pink Peppercorn Syrup

Seafood Duo

*A delicious combination of Home Cured Gravelax & an Icelandic Prawn, Crayfish Tail & Cucumber Tian
all served with a Citrus Mayonnaise & Tomato & Cucumber Salsa*

Paté

Duck & Orange Paté served with Homemade Fig & Date Chutney, Balsamic Dressing & Toast

Garlic Mushrooms (V)

Market Fresh Button Mushrooms sautéed in Garlic Butter, finished with Cream & Stilton Sauce

XxX

Chef's Homemade Winter Vegetable Soup garnished with Croutons & Chopped Chives (V)

XxX

Crown of Roast Turkey

Served with seasonal Stuffing, Roast Potatoes & garnished with Chipolata Sausages in Bacon

Roast Sirloin

*Slow Braised Sirloin Beef served Pink with a rich Red Wine Shallot Sauce, Roast Root Vegetables
With Pommies Anna*

Steamed Fillet of Seatrout

Served with Fondant New Potatoes, Lobster & Prawn Sauce

Pan Fried Breast of Pheasant

*Local Breast of Free-range Pheasant filled with a Chicken & Haggis Stuffing, Wrapped in
Streaky Bacon, served with Rosti Potato & Whiskey Sauce*

Spinach & Polenta Goats Cheese Stack (V)

*Accompanied with Roasted Butternut Squash, Winter Vegetables all sat on a pool of Tomato
Sauce & dressed with Pesto*

XxX

Christmas Plum Pudding served with Rum Sauce

Homemade Meringue served with Chantilly Cream & Fruit Berries

Homemade Mandarin & Ginger Cheesecake

Old English Sherry Trifle

Chocolate Tart and Pistachio Ice Cream

XxX

Filter Coffee & Homemade Petit Fours

*£67.50 per head (Children £41.50) inc. Vat.
1st Sitting 12 Noon - 2nd Sitting 2.30pm*

Bookings now being taken Phone Haworth (01535 642313)

When booking a non refundable deposit of £20.00 per head is required