

The Old White Lion Hotel

Valentines Menu 2017

Roasted Butternut Squash and Lentil Soup garnished with a Vanilla Crème Fraîche and Beetroot Reduction (V)

Char Grilled Asparagus simply served with a Lemon Butter, Parma Curls and Parmesan Shavings

Pan Seared Pigeon Breast on Black Pudding garnished with Asparagus, Red Onion Marmalade Puree, Baby Leaves and finished with a Balsamic Drizzle

Sea Food Terrine: Smoked Trout Mousse, Prawn and Crayfish Cocktail Bound in a Lemon and Dill Cream Cheese layered with Pickled Cucumber and Moulded in Scottish Smoked Salmon

Starter to Share: Whole Baked Camembert, Red Onion Marmalade and Crusty Bread

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Slow cooked Confit of Wharfedale Lamb served with Wilted Spinach, Buttery Mashed Potatoes, Mint and Red Currant Jus and garnished with Crabapple Jellies

Pan Fried Scottish Sea Trout served with Asparagus, Sauteed Garlic New Potatoes and a Prawn and Capers Sauce

Haggis Filled Chicken Breast served on Swede Puree, Pommes Anna Potatoes and finished with a Glava Sauce

Char Grilled Ribeye Steak (an old favourite) simply served with Home Chipped Potatoes, Garné and French Style Onion Rings

Warm Goats Cheese served on a bed of Baby Leaves, Sun Blushed and Cherry Tomatoes, Apple Fondants and Balsamic Pearls, finished with an extra drizzle of Balsamic Glaze and a sprinkle of Pine Nuts

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Sticky Toffee Pudding served with Toffee Sauce and Chantilly Cream

Duo of Lemon: French style Lemon Tart and a traditional Lemon Posset

Classic Vanilla Creme Brulee served with a Shortbread Soil and Baileys Ice Cream

Trio of Sweets to Share: Fresh Berry Pavlova, Cinder Toffee Parfait Filled Chocolate Tear Drop And Homemade French Lemon Tart

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£25.00 per person – inclusive of VAT.
Filter Coffee and Mints £2.00 extra