



Old White Lion Hotel - Christmas Day 5 Course Menu 2018

Duo of Melon (V) (G)

With Ginger and Cinnamon Syrup Laced with Pomegranate Jewels

Seafood Trio (G)

A delicious combination of Smoked Salmon, Icelandic Prawn & Smoked Trout Mousse served with a Lemon Citrus Mayonnaise, Tomato & Cucumber Pickled Salsa

Homemade Paté (G)

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

Garlic Mushroom Bruschetta (V)

Market Fresh Button Mushrooms sautéed in Garlic Butter, finished in a Cream Sauce Sat on a Onion Bread Brushetta and a Balsamic Drizzle

XxX

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

XxX

Crown of Roast Turkey (G)

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

Roast Sirloin (G)

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

Steamed Fillet of Salmon (G)

Served with Saffron Scented New Potatoes, Lobster & Prawn Sauce

Pan Fried Haunch of Venison (G)

Served Pink with Pressed Dauphinoise Potatoes garnished with Roasted Shallots and finished with a Juniper, Red Current and Port Jus

Baked Goats Cheese (V)

Served on a Moroccan Orzo Salad (Apricot, Herbs, Spices and Nuts) and finished with Sun Blush Tomatoes

XxX

Christmas Plum Pudding served with Rum Sauce

Homemade Meringue served with Chantilly Cream & Fruit Berries & Toffee Sauce (G)

Baked White Chocolate and Blueberry Cheesecake (V)

Sherry Trifle

Sherry drenched Sponge, layered with Fresh Fruit & Berries, Custard & Chantilly Cream

Chocolate Duo

Chocolate & Orange (Grand Marnier) Tart served with an Amaretto Chocolate Cup

XxX

Filter Coffee & Homemade Petit Fours

£73.00 per head (Children £45.00) inc. Vat.

Sorry.....Both Sittings are FULLY BOOKED

Bookings now being taken Phone Haworth (01535 642313)

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