



Old White Lion Hotel 2019 Christmas Luncheon Menu

Monday to Friday inclusive 12noon - 2pm

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

*Fresh Melon & Champagne Sorbet (V,G)
Garnished with Pomegranate Jewels*

*Homemade Duck & Orange Paté (G)
Duck & Orange Paté served with Homemade Chutney, Balsamic Dressing & **Toast***

*Potted Garlic Mushrooms (V,G)
Creamy Garlic Mushrooms topped with a Lemon & Tyme Gluten Free Panko Crust*

XxX

*Crown of Roast Turkey
Served with seasonal Stuffing, Roast Potatoes & garnished with
Chipolata Sausages in Bacon*

*Traditional Blade of Beef (G)
Slow Braised Blade of Beef with a rich Onion Sauce, Roast Shallots and
Chantenay Carrots, served with Chive Mash Potato*

*Steamed Fillet of Cod (G)
Served with Crushed Parsley Potatoes, Lobster & Prawn & Caper Sauce*

*Vegetarian Wellington (V)
Vegetable based Minced Meat, mushroom & Chestnut Duxelle all encased in a Puff Pastry
Served with Fresh Cous Cous Salad (Apricot, Herbs, Spices and Nuts) Finished Spiced To-
mato Sauce*

XxX

Christmas Plum Pudding served with Rum Sauce

Sherry Trifle

*Homemade Pear & hazel Nut Meringue served with Chantilly Cream & Finished with
Salted Caramel (V) (G)*

*Two Course £14.00
Child Two Course £10.00*

*Three Course £18.00
Child Three Course £14.00*