

The Old White Lion Hotel

Valentines Menu 2020

Starters

Homemade Soup of the Day garnished with Croutons & Chopped Chives (VG)

Char Grilled Asparagus served with Sweet Roasted Cherry Tomatoes & a Balsamic Drizzle (V)

Duck Liver and Pork Pâté with Orange & Cognac Liqueur (G)

Smoked Salmon & Prawns (G)

Icelandic Water Prawns bound in a Lemon Mayonnaise garnished with Scottish Smoked Salmon, Pickled Tomato & Cucumber Salsa

Potted Garlic Mushrooms (VG)

Creamy Garlic Mushrooms topped with a Stilton Gluten Free Panko Crust

Mains

Slow Cooked Confit of Wharfedale Lamb (G)

Buttery Mashed Potatoes and Minted Redcurrant Jus

Pan Fried Scottish Sea Trout (G)

Served with Asparagus, Sautéed Garlic New Potatoes and a Lobster & Prawn Sauce

Parma Ham Wrapped Chicken Breast

A Plump Chicken Breast stuffed with Mozzarella Cheese wrapped in Parma Ham, sat on a Crisp Rosti Potato served with a Creamy Chive Sauce

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

Warm Goats Cheese & Sweet Roasted Pepper Salad (V)

Gluten Free Panko breaded Goats Cheese, Roasted Sweet Pepper & Charred Asparagus, accompanied with a Mediterranean Sun Blushed Tomato Cous Cous Timbale, finished with a Pesto & Balsamic Drizzle & Sweet Potato Fries

Dessert

Sharing Platter of Desserts

Pavlova, Lemon Posset, Rum Chocolate Cup, and Cinder Toffee Parfait Chocolate Teardrop

2 Courses £20.00 per person – inclusive of VAT

3 Courses £25.00 per person – inclusive of VAT

Available Friday 14th February 6pm - 8.30pm

Book early to avoid disappointment Tel (01535) 642313

£20.00 DEPOSIT REQUIRED AT TIME OF BOOKING (non refundable)

www.oldwhitelionhotel.com