



The Old White Lion Hotel



Larger Groups Menu

Starters

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| Chef's Choice of Homemade Soup Served with a Warm Bread Roll Always a Vegetarian Choice | G |
| Homemade Duck Liver Paté Served with Leaf Salad Garnish & Toast | G |
| Market Fresh Garlic Mushrooms Served in a Creamy Sauce & Warm Bread Roll | G |
| Deep Fried Brie Served with Redcurrant Jelly & Warm Bread Roll | G |

Mains

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| Traditional Roast Topside of Beef Served with Roast Potatoes, Chefs Choice of Seasonal Vegetables & Homemade Yorkshire Pudding | G |
| Blade of Beef Delicately Braised in its own juices to form a slightly thickened Onion Gravy, Chantenay Carrots & Shallots & Served on Mashed Potato & Garden Peas | G |
| Steamed Scottish Salmon Served with a Pesto Cream Sauce, Crushed Buttered New Potatoes & Medley of Vegetables | G |
| Homemade ¼ lb Burger Topped with Cheese, Lettuce & Tomato & Lion Dressing | |
| Char Grilled Tippy Chicken Charred Breast of Chicken Served with a Spring Onion, Mushroom, Garlic & White Wine Demi Glaze Served with Garlic Sautéed Potatoes & Medley of Vegetables | G |
| Red Pepper & Wild Mushroom Lasagne Served with Salad & Garlic Bread or Homemade Chipped Potatoes | V |
| Moving Mountains Meat Free Vegan Burger Sweet Potato Fries & Salad Garnish | Vegan |

Sweets

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| Homemade Bilberry & Apple Pie Served with Chantilly Cream | |
| Sticky Toffee Pudding with Cream | |
| Seasonal Fruit Pavlova A Meringue base topped with Seasonal Fruit & Fresh Cream | G |
| Chocolate Tear Drop Homemade Chocolate Teardrop filled with a Cinder Toffee Ice Cream | G |
| Warm Chocolate Fudge Cake Served with Fresh Cream | |
| Luxury Swiss Mövenpick Vanilla Ice Cream | G |

All Starters - £5.95 Mains - £11.65 Sweets - £5.70

Filter Coffee £1.90 Extra

Final Numbers of group and PRE-ORDERS of food to be given 10 days prior to the function. We look forward to being of service to you . **Tel:-** 01535 642313 **Email:-** enquiries@oldwhitelionhotel.com