



# The Old White Lion Hotel



## Larger Groups Menu

### Starters

- 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**
- Icelandic Prawn Cocktail** Served with **Brown Bread**

### Mains

- 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 Topsy 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**
- Grilled Halloumi Tagliatelle**, Fresh Tagliatelle dressed with Pesto, Pine Nuts, Sun Blushed & Cherry Tomatoes, topped with Grilled Halloumi. **V**
- Chefs Homemade Vegan Curry** served with rice and salad **Ve**

### Sweets

- Sticky Toffee Pudding with Cream**
- Seasonal Fruit Pavlova** A Meringue base topped with Seasonal Fruit & Fresh Cream **G**
- Chocolate Tear Drop** Homemade Teardrop filled with a Cinder Toffee Ice Cream **G**
- Warm Chocolate Fudge Cake** Served with Fresh Cream
- French Lemon Tart** served with cream
- Luxury Vanilla Pod Ice Cream** **G**

2 Courses £19.50

3 Courses £25.00

**Filter Coffee £2.00 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

Dish Requested	Total Number
<b>STARTERS</b>	
Soup	
Pate	
Garlic Mushrooms	
Prawn Cocktail	
<b>MAINS</b>	
Beef Dinner	
Blade of Beef	
Salmon	
Burger	
Tipsy Chicken	
Halloumi Tagliatelle	
Vegan Curry	
<b>SWEETS</b>	
Sticky Toffee Pud	
Pavlova	
Tear Drop	
Fudge Cake	
Lemon Tart	
Ice-Cream	