

Old White Lion Hotel 2023 Christmas Menu

Chef's Homemade Winter Vegetable Soup garnished with Croutons (V,G)

Deep Fried Brie served with seasonal Cranberry Compote (V, G)

Pork Liver Paté with Duck & Orange (G)

Served with Red Onion marmalade, Balsamic Dressing & Toast

Garlic Mushrooms (V, G)

Market Fresh Garlic Mushrooms Served in a creamy sauce & Warm Bread Roll

Prawn Cocktail

Icelandic Prawns served on a bed of Iceberg Lettuce topped with Marie Rose Sauce, Brown Bread & Butter

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Crown of Roast Turkey (G)

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 Creamy Mash Potato

Steamed Fillet of Salmon (G)

Served with Crushed New Potatoes, White Wine & Prawn Sauce

Game Pie

Locally sourced Game flavoured with Red Wine, Juniper & Redcurrant Jelly,
Topped with Puff Pastry Lid & Served with Fresh Vegetables

Vegan Curry (G Ve) or

Asparagus & Halloumi Tagliatelle (V)

Choose either Chefs Homemade Vegan Curry served with rice and salad or Grilled Halloumi Tagliatelle dressed Asparagus, Pesto, Pine Nuts, Sun Blushed & Cherry Tomatoes, topped with Grilled Halloumi

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Christmas Pudding served with Rum Sauce

Duo of Baileys

Baileys Cheese Cake served with Baileys Ice Cream

Yule Log

Dark chocol<mark>ate truffle wr</mark>apped with ch<mark>ocolate sponge and dark ch</mark>ocolate glaze serv<mark>ed with a Honeyco</mark>mb Ice

Fresh Berry Pavlova (G)

Sticky Toffee Pudding & Cream

Two Course £22.00

Child Two Course £15.00

Three Course £26.00

Child Three Course £19.00

Served Throughout December In our Bar Areas 4pm to 8pm