



Old White Lion Hotel 2024 Christmas Menu

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

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

Chicken Liver & Brandy Pate (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

XxX

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 Seabass (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

XxX

Christmas Pudding served with Rum Sauce

Baileys Cheese Cake Baileys Cheese Cake served with Vanilla Ice Cream

Individual Chocolate Torte Served with Salted Caramel Ice Cream

Fresh Berry Pavlova (G)

Sticky Toffee Pudding & Cream

Two Course £22.00

Three Course £27.00

Child Two Course £15.50

Child Three Course £19.50

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