



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 Chicken Liver & Brandy 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

- Roast Chicken Dinner** 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 £23.50

3 Courses £29.75

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

GROUP ORDERS ARE REQUIRED AT LEAST 7 DAYS PRIOR TO YOUR RESERVATION DATE

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

THE PARTY ORGANISER IS RESPONSIBLE FOR COLLECTION OF ALL MONIES FOR THIS PRE-ORDER AS THIS WILL BE THE INVOICE AMOUNT CHARGED ON THE DAY.

WE WILL NOT SPLIT THE AMOUNT INTO MORE THAN 2 TRANSACTIONS.

SORRY NO EXEPTIONS.