

NEW YEAR'S EVE

A NEW YEAR'S CELEBRATION WITH LIVE MUSIC

Everyone Welcome

Buffet at 9pm - £12.00 per person.

Buffet tickets must be purchased in advance.

Christmas AT THE WHITE LION INN



CHRISTMAS DAY

Adults £56.99
Children 12 and under £24.99
Under 5's £8.00 2 courses (Main and Dessert)

STARTERS

Pate of Chicken Liver, Clementine and Cranberries with warm toasted breads and apple and ale chutney
Homemade creamy Wild mushroom and sherry soup with warm rustic breads and pat of butter (v)
Kiln Smoked Trout fillets with dill and lime dressing with fresh tomato and green leaves
Blueberry and Goats Cheese Tart with cucumber noodles (v)

*

A china cup of Movenpick Apricot Sorbet

MAINS

All our main courses are served with new buttered potatoes, roast potatoes, buttered chantenay carrots, honey parsnips, sprouts with chestnuts and red cabbage with sultanas

Hand Carved Roast Turkey breast accompanied with a pork, sage and onion stuffing, Lincolnshire sausage wrapped in bacon and Cranberry sauce and gravy

Traditional Topside of Roast Beef accompanied with Yorkshire pudding, horseradish sauce and onion gravy

Whole sea bass roasted with rosemary, sea salt, olive oil and finished with lemon juice

Wild Rice, spinach and honey roast vegetables all baked with mixed nuts, mature cheddar, crème fraiche and flavoured with ruby port (v)

DESSERTS

Poached Pears with Marsala served with a Movenpick Cinnamon ice cream
Rich Christmas Pudding with brandy and berry fruits served with brandy sauce or double cream

Chocolate and Cherry Cheesecake with clotted cream

Panna Cotta & Raspberry ice cream served with a cafe curl

Cheese Board of Local Stilton, Wensleydale with Cranberry and Lincolnshire Poacher with savoury crackers, celery and apple and cider chutney

Fresh coffee or English tea with mints
Warm Mince pies

FESTIVE FAYRE & BOXING DAY

Bookings only
Available from 30th November to 26th December (excludes Christmas day)
A selective normal menu is also available on Boxing Day
Adults £18.99, Children 12 and under 12.99
Under 5's £7.00 (2 courses main and dessert)

STARTERS

Fresh Coarse Wild Boar pate with cognac served with toasted breads and chutney
Homemade Carrot and Ginger soup served with a warm bread roll and butter pat (v)
Sea bass, cod, spring onion and ginger fishcakes served with salad leaves and sweet chilli dip
Cantaloupe and Honeydew Melon with prosciutto and mozzarella balls served with fresh basil

MAINS

All our main courses are served with new potatoes, roast potatoes and winter vegetables

Hand carved Turkey Served with sage and onion stuffing, chipolata sausage wrapped in bacon, cranberry sauce and home made gravy

Traditional Roast Silverside of Beef with Yorkshire pudding and home made onion gravy

Vegetable Nut Roast with apricot and goats cheese (v)
Poached Salmon fillet with hollandaise sauce

DESSERTS

Traditional Christmas pudding with brandy sauce or fresh cream
White snowballs of Profiteroles covered in white vanilla cream and filled with chocolate sauce, served with double cream
Chocolate Fondant pudding with fresh orange swirls served with vanilla ice cream
Cinnamon swirl Ice cream