



FESTIVE FAYRE MENU

2 courses £27 / 3 courses £35
Available 22nd Nov - 24th Dec

STARTERS

Chestnut Mushroom Pate

sliced olives, toasted ciabatta crostini (gfo,v,vg)

Roasted Tomato & Red Pepper Soup

served with warm roll (gfo, v, vg)

King Prawn Pil Pil

pan-fried with garlic & chilli olive oil, served with toasted ciabatta (gfo)

Beetroot Carpaccio Salad

rainbow beetroot, mustard dressing and crumbled feta cheese (vo, vg, gf)

Garlic Mushrooms

sautéed chestnut, oyster & flat mushrooms with roasted garlic, lemon & parsley cream & toasted ciabatta (gfo, vo, vg)

MAINS

Traditional Turkey

Rosemary & duck fat potatoes, honey roasted seasonal veg, pork & apricot stuffing, pigs in blankets & cranberry sauce (gfo)

Beef Bourguignon

smoked bacon, silverskin onions, carrot, creamy mash potato and tenderstem broccoli (gf)

Baked Cod

roasted cauliflower purée, lemon garlic crushed potatoes & sautéed cavolo nero (gf)

Roasted Beetroot & Parsnip Winter Salad

cranberries and sherry reduction (gf, v, vg)

Cumin Roasted Cauliflower

fondant potato, butternut squash purée & salsa verde (gf, v, vg)

DESSERTS

Apple, Fig & Ginger Crumble

with vanilla ice cream or custard (gfo, vo, vg)

Christmas pudding

served warm with brandy sauce and redcurrants (gfo, v, vg)

Lemon Tart

Chantilly cream and blood orange sauce (v, vg)

Espresso Martini Crème Brûlée

Kahlua and Espresso baked custard finished with a caramelised sugar crust (gf, vg)

Cheese plate (£2 supplement)

local cheeses served with chutney and biscuits

BOOK NOW

events@thewhitelionhankelow.co.uk

50% deposit required to confirm reservations