

Festive Fayre

TWO COURSES £27

THREE COURSES £35



To Start

Venison Liver Pate

cranberry purée, charred balsamic shallot and a toasted onion brioche.

Roasted Vine Tomato Soup

feta cheese crouton and a crusty roll

Breaded Mozzarella

onion jam, and dressed rocket.

Smoked Salmon Roulade

wasabi mousse, pickled cucumber and sour blackberries.

Main Event

Traditional Roast Turkey

chestnut stuffing, duck fat roasties, dauphinoise potato, cosy pigs, and cranberry compote..

Cheshire Braised Blade of Beef Wellington

slow cooked braised blade of beef, wrapped in a pastry case with mash and glazed carrots

Pan Fried Sea Bass Fillets

smoked mackerel pea and corn chowder. and tender broccoli.

Mushroom and Cranberry Pative

creamed spinach Romesco sauce and hassle back potatoes.

To Finish

Pecan Pie Cheesecake

salted caramel, vanilla ice cream.

Traditional Christmas Pudding

with brandy sauce.

Apple Tatin Tartlet

crème anglaise, basil and pepper teal.

Cinnamon Pana Cotta

ginger bread biscuit and a peach broth



THE
WHITE LION

Hankelow