



Old White Lion Hotel 2010 Christmas Luncheon Menu

Chef's Homemade Soup

Winter Vegetable garnished with Croutons & Chopped Chives (V)

Melon (V)

Market fresh Cantaloupe Melon served with a Cranberry & Mulled Wine Compote

Seafood Tower

A delicious combination of layered Smoked Trout Mousse & Scottish Smoked Salmon topped with the very best Icelandic Prawns bound in a Lemon & Dill Crème Fraîche

Paté

Duck & Orange Paté served with Homemade Fruit Chutney, Balsamic Dressing & Toast

Garlic Mushrooms (V)

Market Fresh Button Mushrooms sautéed in Garlic Butter, finished with Cream & Stilton Sauce

XxX

Crown of Roast Turkey

Served with seasonal Stuffing, Roast Potatoes & Garnished with Chipolata Sausages in Bacon

Traditional Blade of Beef

Slow Braised Blade of Beef with a rich Onion Sauce, Roast Shallots and Chantenay Carrots, served with Chive Mash Potato

Pan Fried Breast of Pheasant

Duo of Pheasant Breasts Pan Roasted, sat on Field Mushrooms, Rich Madeira Sauce with Crispy Smoky Bacon & Game Chips

Steamed Fillet of Salmon

Served on fresh Fennel & Fondant New Potatoes with a White Wine & Prawn Sauce

Vegetarian Selection

Please ask your Function co-ordinator for our special Vegetarian Menu choices

XxX

Christmas Plum Pudding served with Rum Sauce

Fudge Topped Meringue served with Seasonal Berries & Chantilly Cream

Dark Chocolate & Orange Sponge served with a Baileys Fondant Centre

Old English Sherry Trifle

Chocolate Teardrop filled with a Vanilla & Cinder Toffee Ice Cream

XxX

Coffee & Mince Pie inc

Two Course @ £14.50 per head - Three Course @ £17.50 (Children £7.50 & £9.00) inc. Vat.

Available from Wednesday 1st December 12 Noon—2pm

Final Numbers and Pre-Order required 10 days prior to Function Date

Bookings Now being taken Phone Haworth (01535 642313)

When booking a non refundable deposit of £10.00 per head is required

Good service is rewarded at your Discretion! But is much appreciated by our staff