

# Origins AT THE WHITE LION

*Please make us aware of any allergies that your party may have, to ensure that we can cater to their requirements.*

*If you would like to make any adjustments to this menu then please contact us directly.*

*This menu is only available for parties of 7 or more, if your party is over 20 guests we would recommend going for a buffet style.  
(please be aware we are only able to accommodate guest of up to 25 people for a sit down meal)*

## **£22.50 per head**

### **Selection of fresh and homemade breads**

*With aged balsamic vinegar and extra virgin olive oil*

### **Cold Cuts**

*Selection of cold meats, manchego cheese and mixed olives*

### **Green bean salad**

*With roasted pine nuts, garlic and sherry vinegar*

### **Buffalo mozzarella and plum tomato salad**

*With sun blushed tomato and black olive tapenade*

### **Albondigas**

*Slow cooked meatballs in a rich tomato sauce*

### **Chicken Al Ajillo**

*Chicken sautéed in garlic and lemon*

### **Gambas Pil Pil**

*King prawns in butter, chili, garlic and smoked paprika*

### **Aubergine parmigiana**

*Baked aubergine with tomato, mozzarella, basil and parmesan*

### **Potatas Bravas**

*Potato wedges in spicy aromatic tomato sauce*

### **Chorizo**

*Slow cooked in red wine*

## ***Add for £5.00pp***

### **Beef tataki**

*Searched thin slices of fillet of beef crusted in black sesame seeds  
with white spring onions, chilli daikon and sweet soya sauce*

### **Deep fried king scallops**

*in aromatic fresh bread crumbs with sweet soya and pickled peppers*

## **Add Dessert for £5.00pp**

### **Eton Mess Sushi Pancakes**

*Served with fruit of the forest compote & meringue kisses*

### **Cheese selection**

*With crackers & membrillo*