

*Origins*  
AT THE **WHITE LION**  
Christmas Party Dinner Menu 2019

*Fresh bread with aged balsamic vinegar and extra virgin olive oil*

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**Wild Mushroom and Truffle Amuse Bouche**

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**To Start**

**Serrano Ham and Red Wine Poached Pears**

*Whipped goats cheese drops*

**Smoked Salmon Avocado and Baby Prawns Rolls**

*On a potato capers and dill salad, rye bread, sun blushed tomato mayo*

**Israeli Pearl Couscous Salad**

*Roast mixed peppers, black olives, capers, manchego cheese,  
Sundried tomatoes, fresh herbs vinaigrette*

**Homemade Duck Liver and Gin Pate**

*With red onion & juniper marmalade, served with melba toast*

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**To Follow**

**Roasted Boneless Guineafowl**

*Stuffed with chestnuts, brandy-soaked prunes, tarragon and shallot's,  
Fondant potatoes, mulled wine sauce*

**Slow Cooked Pork Belly**

*Served with roasted plums, sweet potatoes and onion seed croquettes,  
With a cranberry, cardamom and plum wine glaze*

**Griddled Chipotle Argentinean Red Prawns**

*Served with garlic and chimichurri quinoa, and garlic moyo*

**Stilton walnut and baby spinach Pancakes**

*Served with creamy pesto sauce*

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**To Finish**

**Christmas pudding Tiramisu**

*With coffee meringue kisses*

**Lemon and passionfruit Cheesecake**

*With a honeycomb shard's*

*29.95 per head*

\*Price inclusive of VAT, but exclusive of an optional 12.5% service charge.  
Menu available for parties of 6 or more and must be booked at least 2 days in advance,  
and requires a £10 non-refundable deposit per person which is redeemable against our booking on the day.

Vegetarian and Gluten Free options available upon request