

Christmas
2018



THE WHITE LION

Christmas Fayre

Available from Friday 30th November
to Monday 24th December 2018
2 Courses: £21.00 / 3 Courses: £25.00

STARTERS

Winter Vegetable Broth

served with a Herb Dumpling and crusty Bread

Salad of Smoked Chicken

Baby Mozzarella, Chorizo and a Chilli Dressing

Mackerel 3 ways

Smoked Mackerel and Horseradish Mousse, home cured and pan fried Mackerel, Rhubarb Puree, Pink Grapefruit, crisp Rye Croutons and Samphire, drizzled with a Basil Oil.

Honey glazed Fig, Anise poached Pear and a Blue Cheese Mousse

Port Syrup and a Cinnamon Crème Fraiche

MAINS

Slow cooked Beef Casserole

with Chestnuts, baby Onions, winter Vegetables and Horseradish. Served with Blue Cheese Scone and Bubble & Squeak

Pan fried Seabass

Warm Potato Salad, Pesto baby Vegetables, Carrot Puree, Red Wine Jus

Sweet Potato and Butternut Squash Tagine

finished with Yoghurt and Coriander, beside giant Cous Cous and Flat Bread

Roast Cheshire Turkey Breast

Buttered roast Potatoes, roasted Roots, glazed Greens, Cranberry & Chestnut Stuffing, Pigs in Blankets and a Rich Pan Jus

DESSERTS

Christmas Pudding

served with Rum and Brandy Sauce

Dark Chocolate and Caramel pot

topped with Chantilly Cream and Popping Candy

Sticky Toffee Pudding

smothered in Toffee Sauce and whipped Cream

Orange and Cinnamon Brulee Tart

blood Orange Ice Cream and Crème Anglaise

Coffee and Mince Pies £2.50

Price includes party novelties and crackers. Please note, this menu must be booked in advance. A £5.00 non-refundable deposit is required at the time of booking.

Pre orders to be received 5 days prior to your party. Our usual menu will also be available throughout this period, however it is not possible to mix and match from the two menus. We have a function room which can seat up to 40 guests for a sit down meal. There is no room hire charge however we do request a minimum of 25 people on a 3 course menu with coffee @ £27.50pp to secure this room. No meal vouchers or offers can be used against the Christmas Fayre menus.



STARTERS

Vegetable Minestrone Soup

finished with Saffron, Parmesan Croute and served with Tomato Focaccia

Seafood Bouillabaisse

Salmon, Lobster, Hake, King Prawn, Green Lip Mussels and Scallops simmered in a classic Bouillabaisse Broth, served with homemade Granary Bread and Aioli

Meat Sushi

Selection of cured and smoked Venison and Duck, prepared in a traditional Japanese style, Served with slices of Venison Carpaccio, Wasabi, Chestnut Puree and Soy Sauce

Wild Mushroom and Spinach Risotto

Served with Celeriac Veloute, Pesto Rosso and finished with Parsley Oil and a Parmesan Shard

Trio of Salmon

Home cured, Salmon Mousse and seared Fillet, served with Orange Segments and Pomegranate gems, drizzled with Olive Oil

MAINS

Roasted Cheshire Turkey Breast and Confit Leg

Duck fat roasted Potatoes, Honey glazed Roots, Béarnaise tossed Vegetables, Pancetta Sprouts, Pigs in Blankets, Chestnut and Cranberry stuffing and a Rich Pan Gravy

Fillet of Beef

Served pink with a Celeriac Puree, Black Sticks Blue Dauphinoise, Wild Mushrooms, Baby Roots and Tenderstem Broccoli, pickled Shallots, Shallot rings, red wine and a Tarragon Jus

Trio of lamb

Pan roasted Rack and Rump, minted slow cooked leg served with a Leek and Rosemary Rosti, pickled Beetroot, roasted Fennel, Carrots and Leeks, finished with a Redcurrant and Mint Gravy

Assiette of Seafish

Seabass, Swordfish and Salmon served with Potato and Carrot fondants, Baby Leeks and Broccoli, Cauliflower Puree, Grape gel, Garlic Crème Fraiche and finished with a Dill Oil

Vegetable Paella

Butternut Squash and Jerusalem Artichoke, finished with Saffron, Piquilo Peppers, Sun blushed Tomatoes and Basil Oil

DESSERTS

White and dark Chocolate Mousse

on a Biscuit base surrounded by crisp Chocolate, finished with whipped Cream and Chocolate Popping Candy, Orange gel, Strawberry gel, Mint gel and Berries

White Lion Christmas Pudding

Rum Sauce and Brandy Butter

Whole Nut Chocolate Brownie

Chocolate Praline Sauce and double Chocolate Ice Cream

Mini Doughnuts served beside a Forest Fruit Compote

Chocolate Sauce, Crème Anglaise and Marshmallows

Strawberry Triple

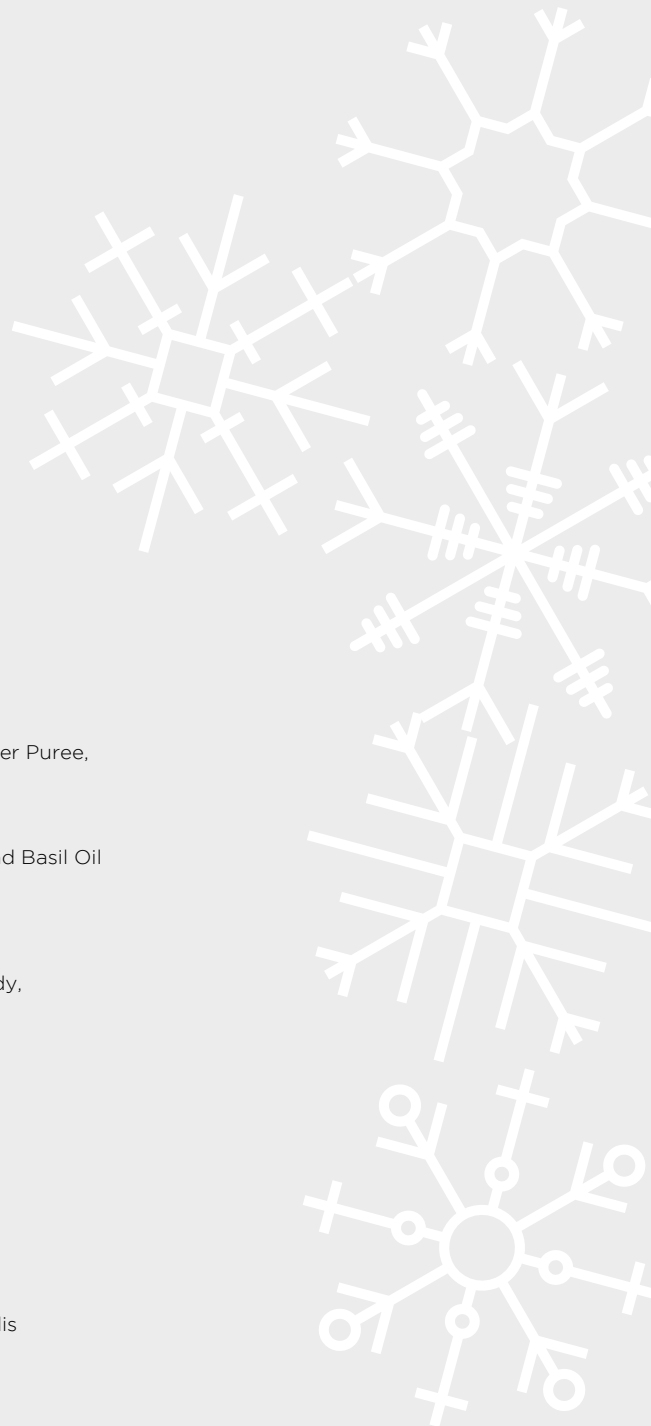
Strawberry Panacotta, Strawberry Semi Freddo and Strawberry Cheesecake finished with a Strawberry Coulis

**Please note the Semi Freddo is a frozen dessert*

Tea and Coffee served with Petit Fours and Mince Pies

Christmas Day

£73 per person



A £10.00 deposit is required at the time of booking, with full pre-payment and full pre-order to be received by the 9th December. Deposits are non-refundable and non-transferable.

No meal vouchers or offers can be used against the Christmas Day menus. Please be aware we will be offering 2 sittings so your table will be booked for your party for 2 hours, so we kindly ask for you to arrive promptly for your table if you are booked on the first sitting. The Bar will be open from 11.30am – 5pm.

Boxing Day

Food service 12pm - 6pm (normal menu)
Bar service 12pm - 10pm
Bookings essential

New Year's Eve

£40.00 per head or
B&B and 2 tickets for £140.00

Includes entrance, arrival drink and canapés,
2 course buffet meal and disco

Drinks only ticket
£10.00 per head

Includes entrance & arrival drink
(no seat allocation)

Tickets are to be paid for in full at the time of booking and are
non-refundable. Sorry no children allowed.

Roar into 2019 with all of us at The White Lion with our Disco and Buffet

Doors open at 7.30pm with an arrival drink and canapés
2 course buffet meal will be served from 8.30pm

Bar 7.30pm - 1am
**this includes residents*

Disco until 1am
Carriages for no later than 1.30am please

Food service for the daytime 12noon - 5pm
(Bar service 12noon-6pm)
No evening food service available,
2 course buffet for ticket holders only



NEW YEAR'S DAY Opening times

Bar open from 12pm - 8pm
Food service from 12pm - 5pm

Normal Service on
27th-30th December 2018
& 2nd January 2019

PRIVATE DINING

We also have a function room which can seat up to 40 guests for a private sit down meal,
ideal for your Christmas Party. Minimum numbers of 25, 3 course menu with coffee, £27.50.

Please email for availability - relax@thewhitelionweston.com

HOTEL ACCOMMODATION

We have 17 en-suite bedrooms to offer with prices starting from £70.00 for a double room with breakfast.
Please contact us for availability

