CHRISTMAS FAYRE EVENING MENU 2016

Starters

Roasted Red Pepper & Tomato Soup with a Basil and Goats Cheese Parcel (V)

Ham Hock Terrine, Cranberry Sauce and Toasted Brioche

Seared Scallops with Crisp Black Pudding, Pea Puree and Crackling (GF)

Wild Mushroom and Truffle Risotto (V)

Smoked Chicken Salad with Toasted Pine Nuts and a dusting of Parmesan (GF)

Mains

Roast Cheshire Turkey with all the trimmings (GF)

Fillet of Beef with Dauphinoise Potatoes, Sautéed Mange Tout,

Parsnip Puree and Port Jus

Pan Fried Sea bass, Bubble and Squeak with a Spinach and Nutmeg Veloute

Gressingham Duck Breast with Sweet Potato and Plum Mash finished with a

Blood Orange and Star Anise Sauce (GF)

Confit of Red Pepper, Halloumi and Chick Pea Wellington

with Garlic Saute Potatoes (V)

Desserts

Traditional Christmas Pudding drizzled with brandy sauce and Candid Cherries

Chocolate Marquise, Orange Coulis and Cinnamon Ice Cream

Baileys Irish Cream Cheesecake with Pistachio and Honeycomb Ice Cream

Christmas Spiced Crème Brulee with Almond Biscotti

Selection of Local Cheese and Biscuits (GF)

Served from 1st December to 31st December Lunch and Evenings **(Excluding Christmas Day)**

3 COURSES £22.95 2 COURSES £18.50 To Book a Table Telephone 01270 584707

A £10.00 non-refundable deposit per person required at time of booking

THE WHITE LION. WARMINGHAM ROAD. CREWE