



THE WHITE LION SOBERTON
CHRISTMAS MENU 2018

STARTERS

FRENCH ONION SOUP (GFA, VeA)
French onion soup with gruyere cheese croutons

GRAVADLAX
Gravadlax with celeriac & fennel salad

GAME SCOTCH EGG
Venison and black pudding scotch egg served with chutney and mixed leaves

CHEESE SOUFFLÉ (GF, V)
Double baked old Winchester cheese soufflé with a chicory salad and toasted walnuts

MAIN COURSE

All mains are served with vegetables.

TURKEY (GFA)
Maple roast Turkey served with apple brandy gravy, roast potatoes, pigs in blankets and homemade stuffing

HARISSA COD (GFA)
Cod loin with a harissa crust served with fragrant lemon and red onion couscous

BEEF CASSEROLE (GF)
Tender beef infused with mulled wine served with buttered mashed potato

BELLY PORK (GF)
Hampshire slow roasted pork belly, bubble and squeak cake and cider jus

LAMB SHOULDER (GF)
Slow cooked shoulder of lamb with Christmas spices served with boulangere potatoes

NUT ROAST (Ve)
Open nut tart layered with butternut squash, spinach and mushroom topped with parsnip crisps and toasted pine nuts

DESSERTS

CHERRY TRIFLE
Layers of kirsch soaked cherries, amaretti biscuits, Madeira cake and custard

CHRISTMAS PUDDING FONDANT (GF)
A great alternative to a traditional Christmas Pudding

BLONDIE BROWNIE
White chocolate brownie with boozy berries

PASSIONFRUIT AND CHAMPAGNE CHEESECAKE (GF)
Homemade white chocolate cheesecake with a passionfruit and Champagne glaze

CHEESE AND BISCUITS (GFA)

BELGIAN CHOCOLATE AND RASPBERRY TORTE (Ve, GF)
A vegan chocolate crumb base with a chocolate filling, topped with chocolate, biscuit and freeze dried raspberries



2 COURSES £20.95

3 COURSES £25.95

