



THE WHITE LION SOBERTON

Christmas Menu 2025

STARTERS

- Pumpkin and Ginger soup, warm artisan bread £6.95 GFA/V/VEA
- Smoked Salmon, fennel and clementine salad £8.50 GF
- Roasted chestnut and brie arancini, orange and cranberry coulis £7.95 V
- Crispy beef oriental salad, pickled ginger, sticky sauce £7.95/£16.95 GF/DF
- Truffled mushroom pate, pickled cornichons and crisp bread £7.95 GFA
- Baked camembert to share, confit garlic, winter chutney, artisan bread £16.95 GFA/V
- Seafood platter to share; Smoked salmon, smoked mackerel pate, King prawns, whitebait, Marie rose and tartar sauce, mixed leaf salad, artisan baguette £18.95 GFA

MAIN COURSES

- Roast turkey, duck fat potatoes, seasonal vegetables, chestnut and cranberry stuffing, pigs in blankets and homemade gravy £18.95 GFA
- Home-made chestnut and cranberry nut roast, roasted potatoes, seasonal vegetables, red wine jus £16.95 GF/V/VEA
- Our 8oz Hampshire beef burger, brioche bun and fries
Topped with cheddar cheese and bacon £16.95 GFA
- Freshly battered fillet of fish, hand cut chips, mushy peas, tartar sauce £18.95 GFA/DF
- Halloumi burger in a brioche bun winter slaw, skin on fries £15.95 V/GFA
- Saffron poached pear, candied pecan and blue cheese salad £15.95 GF/V/Vea
- Pan fried pork fillet, Diane sauce, mashed potato, winter greens £18.95 GF
- Chicken ruby curry, basmati rice, mango chutney and roti £18.95 GFA
- Our homemade steak and ale pie, creamed potatoes, seasonal vegetables, homemade gravy £17.95
- Our handmade chicken Kiev with garlic centre, fries and garden salad £18.95
- Fillet of seabass, samphire and seafood stew, artisan bread
(Prawn, squid and mussels) £19.95 GF/DF
- Festive mac & cheese topped with pigs in blankets, stuffing balls and cranberry sauce
Or topped with pulled BBQ jackfruit £15.95 V/VEA

*gf – gluten free, df – dairy free, v – vegetarian, ve – vegan, gfa – gluten free available,
dfa – dairy free available, vea – vegan option available*





THE WHITE LION



DESSERTS

(Vegan and gluten free desserts available, please ask your server for more details)

Warm gingerbread brownie, vanilla ice-cream £7.95 GFA

Pistachio and white chocolate cheesecake £7.95

Eggnog pannacotta with mulled berry compote £7.95 GF

Christmas bread and butter pudding with brandy ice-cream £7.95

Red velvet berry trifle with Gin jelly and rosewater cream £7.95

A selection of Somerset brie, Isle of Wight Blue, Welsh cheddar, blue stilton, red onion marmalade, apple, mixed nuts, Artisan biscuits £10.95 GFA/V

Choose 1, 2 or 3 Scoops £2.95, £4.50, £6.50 GFA/V
Vanilla, chocolate, strawberry, Salted caramel, brandy, Vegan vanilla, lemon sorbet, raspberry sorbet, mango sorbet,

BAGUETTES (Lunchtimes only)

choose white or brown baguette

Cheddar cheese and Branston pickle served with mixed leaf and skin on fries £11.95

Smoked salmon, cream cheese and watercress, mixed leaf salad and skin on fries £12.95

Cumberland Sausage and red onion marmalade, mixed leaf salad and skin on fries £11.95

Brie, bacon and cranberry, mixed leaf salad and skin on fries £12.95

Turkey, stuffing and cranberry, mixed leaf salad and skin on fries £12.95

SIDES

Fries £4.50 ~ Hand cut chips £4.50 ~ Fries/Hand cut chips with cheese £5.95 GF/V/VEA

House Salad £4.50 ~ Seasonal Vegetables £4.50 ~ Olives £3.95

Garlic bread £4.50 Garlic bread with cheese £5.50

CHILDRENS MEALS £8.95

(under the age of 10 years)

100% chicken nuggets, fries and beans

Fish cake, fries and peas

Turkey roast dinner GFA

Hot dog and fries

HOT DRINKS

Espresso £2.65

Americano £2.75

Cappuccino £2.90

Flat white £2.90

Latte £2.90

Hot Chocolate with whipped cream £3.95

Soya milk available

Liquor coffee; Irish, Italian, Baileys, Tia Maria £5.50

Fair trade teas; Earl grey, camomile, green, peppermint and red berry; Pot of tea £2.60

