



THE WHITE LION SOBERTON

Christmas Menu 2026

STARTERS

Curried red lentil soup, warm artisan bread GFA/V/VEA £6.95

Beetroot terrine, whipped goats cheese GF £8.95 V

Cajon prawn taco, zesty lime dressing, homemade slaw £9.95

Crispy beef oriental salad, pickled ginger, sticky sauce GF/DF £8.95

Kale, chestnut and mushroom bon bons, cherry dipping sauce £8.95 V/VEA

Baked camembert to share, confit garlic, winter chutney, artisan bread GFA/V £17.95

Seafood platter to share; Smoked salmon, smoked mackerel pate, King prawns, £22.95
whitebait, Marie rose and tartar sauce, mixed leaf salad, artisan baguette GFA

MAIN COURSES

Roast turkey, duck fat potatoes, seasonal vegetables, chestnut and cranberry stuffing, £19.95
pigs in blankets and homemade gravy GFA/V/VEA

Truffled parsnip and brioche pudding, hazelnut and thyme butter, seasonal vegetables, red wine jus V £18.95

Our 8oz Hampshire beef burger, brioche bun and fries £17.95
Topped with cheddar cheese and bacon GFA

Freshly battered fillet of fish, hand cut chips, mushy peas, tartar sauce GFA/DF £18.95

Brie and cranberry stuffed portabella mushroom burger, skin on fries V/GFA £17.95

Hot honey and halloumi salad, sweet potato, pomegranate and kale GF/V £16.95

Fillet beef medallions, dauphinoise potatoes, winter greens with spiced brandy and peppercorn sauce GF £25.95

Spiced firecracker beef, steamed rice, diced cucumber, carrot and radish GF £17.95

Our homemade steak and ale pie, creamed potatoes, seasonal vegetables, homemade gravy £18.95

Our handmade chicken Kiev with garlic centre, fries and garden salad £18.95

Moroccan seafood tagine, fresh coriander, flaked almonds GF/DF £19.95

Festive mac & cheese topped with pigs in blankets, stuffing balls and cranberry sauce £16.95

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

A discretionary 12.5% service charge is applied to parties of 10+. 100% of this charge is distributed
directly to our service team





THE WHITE LION



DESSERTS

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

Warm Biscoff brownie, vanilla ice-cream £7.95

Ginger crumble cheesecake £7.95

Black forest panna cotta, cherries in kirsch GF £7.95

Christmas crumble with warm brandy custard £8.95

Sugar plum trifle £7.95

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

3 Scoops GFA/V £6.50

A selection of Ice creams and Sorbets please ask your server

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

Bacon, lettuce and tomato, mixed leaf salad and skin on fries £11.95

Fillet beef, Caramelised onions, Mustard mayo, mixed leaf salad and skin on fries £15.95

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

SIDES

Fries £4.50 ~ Fat chips £4.50~ Fries/Fat 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

Mac and cheese

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

