The White Lion Inn

Bar – Dining – Accommodation

Christmas Party Menu 2017

Available from Friday 1st December until Saturday 23rd December

*To Start*

**Sweet potato and lentil soup with croutons and homemade bread**

**Crispy aromatic duck, cucumber, spring onion, mini pancakes and hoisin sauce**

**Home cured beetroot, gin and pink peppercorn Mere trout gravadlax with a horseradish crème fresh and rye bread**

**Devilled mushrooms on toasted ciabatta**

*Mains*

**Traditional roast turkey with clementine stuffing and pigs in blankets**

**Pan fried fillet of pork with spiced apple compote and a cider sauce**

**Sautéed strips of beef in a wholegrain mustard and whisky sauce with rice**

**Local venison, red wine, thyme and chestnut casserole**

**Smoked haddock rarebit with roasted tomatoes**

**Chestnut mushroom, Camelot blue cheese and port topped with puff pastry**

*Puddings*

**Traditional plum pudding with brandy sauce**

**Ginger and lemon lovely with brandy snap twirls topped with a Christmas hat**

(a ‘lovely’ is a traditional Dorset pudding)

**Pear poached in mulled wine with sorbet**

**Cointreau and Belgian chocolate mousse with chocolate orange ice cream**

**Mini cheeseboard of west country cheese**

**2 courses £20.50 3 courses £25.50**

*£5 non-refundable deposit required per person at time of booking*

*Please contact us on any dietary requirements and children’s menu*