



CHRISTMAS *Day*



Available 25th December

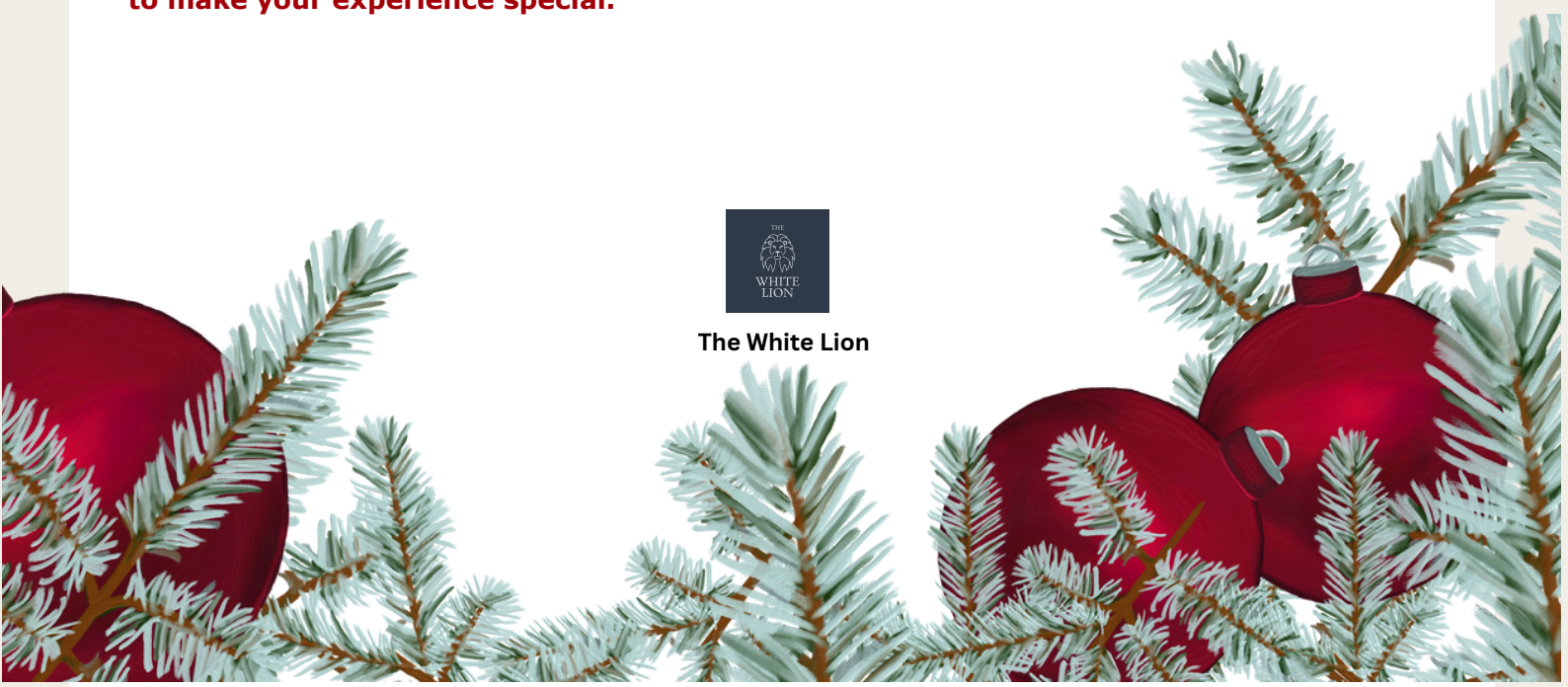
Full allergen information is available on request from our team. Our menus do not list all ingredients. While all reasonable steps will be taken to avoid the unintentional presence of allergens, we cannot guarantee that any products are 100% free from allergens, owing to possible cross-contamination. Please inform staff of any food allergies before placing your order

For those customers choosing to book from our Christmas Day Menu, we look forward to welcoming you. Please note no booking is confirmed until a deposit is received: £10 per adult, £10 per child. Menu choices are required by 11th December 2025. If you increase numbers, and we can accommodate, please ensure you pay the extra deposit when booking the additional customer(s) and if it's a late change (after 11th December) we will need the pre-order for the additional customer(s) within 48 hours of booking and no later than 18th December. If any drop in numbers or cancellations happen within 7 days, no refund is available.

We really look forward to you joining us in our pubs this Christmas and we can't wait to make your experience special.



The White Lion





CHRISTMAS

Menu

3 Courses £74.80



Complimentary
Glass Of
Fizz
On Arrival

starters

Roast Parsnip & Apple Soup (v)

Parsnip crisps, crispy sprouts (vegan option available)

Seared Scallops

Pea puree, crispy bacon

Prawn Cocktail

Classic King Prawns, tomato & mango salsa, marie rose sauce

Grilled Goat Cheese & Mulled

Beetroot Salad (v)

Chicory, watercress, blackberries, elderberry purée, sherry vinaigrette

Grilled Chicken Tikka

Chicken marinated in red pepper & garlic

main dishes

Grilled Butternut Squash (v)

Charred squash, five beans, wilted garlic spinach

Hand-Carved Turkey

Served with succulent pigs in blankets, crisp roast potatoes, a golden Yorkshire pudding, pork, cranberry & apricot stuffing, roasted parsnips & carrots, braised red cabbage & apple, seasonal veg and a rich gravy.

Salmon En Croute

Spinach, feta, baby new potatoes, cream chive sauce

Saffron Butter Chicken

Chicken Simmered in Buttered Tomato Gravy with rice, naan and cucumber & mint raita

Vanison Wellington

Seasonal veg, wine jus, hollandaise sauce

desserts

Christmas Pudding

With warm brandy sauce and fresh raspberries

Festive Red Berry Mess

Meringue, icecream, whipped cream, festive red fruits and berries

British Cheese Plate to share

Selection of British cheeses served with black grapes, caramelised red onion chutney and water biscuits

Lemon Meringue Tart + Raspberry Sorbet

Berry coulis, mint

Saffron Gulab Jamun + Malai Kulfi

Deep fried milk cake balls in a sugar syrup served hot or cold with traditional Indian ice cream.

Black Forest Choco Tart

Slice salted caramel, choco tart, choco sail, white chocolate mousse, black cherry crush, holly spring

Add a Festive Favourite

Mince Pie (V) 2.00

Assorted Chocolate Liqueur Truffles 3.50

5 sumptuous chocolate truffles in one of the following flavours: Milk, Dark, White, Salted Caramel, Orange Liqueur, Raspberry & Champagne, Caramel, Cappuccino, Champagne, Buck's Fizz and Rum.

