

# Old Black Lion New Years Eve 2011 Menu

## Starters

Cream of Parsnip & Horseradish Soup with Parmesan Croutons £4.95

Spicy Homemade Chicken & Pork Terrine, Red Onion Chutney £6.95

Confit of Duck Breast with warm Bean Sprouts, Pak Choi, and Noodles & plum Sauce £7.25

Local Smoked Salmon, with homemade Humus, Caperberries Lemon Dressed leaves £7.95

Filo Parcels Filled with Waldorf & Stilton Mix, on Rocket with Roasted Pepper Sauce £6.95

## Main Courses

Old Black Lion Beef Wellington with Pate and Duxelle Wrapped in Puff Pastry with a rich Red Wine Sauce £21.50

Pan-fried Seabass Fillets, with Sizzled Ginger, Chilli & Spring Onions on Mushroom Rice £17.95

Braised Shank of Lamb with a Rich Tomato Sauce Served with Smoked Bacon and Leek Mash  
£14.95

Spinach – Stuffed Salmon Fillets, on Creamy Fennel & Onion Potatoes infused with Dill & Garlic  
£15.95

Roasted Pheasant Filled with a Cranberry & Chestnut Stuffing on a Pepper Corn & Brandy Sauce with Faggot of Leg £16.95

Loin of Pork, in a Breaded Mustard & Rosemary Crumb, on Peach & Apple Stuffing, Garlic & Thyme Sauté Potatoes, Mushroom Sauce £15.95

10 oz Sirloin Steak with Stuffed Field Mushroom, Onion Rings with a Blue Cheese Sauce and Chips £19.95

Breaded Curried Wild Mushroom & Pea Risotto Cakes, with Noodles, Sweet Pepper & Coriander Salsa, Tzatziki, Mixed Dressed Salad £13.65 V

The Old Black Lion uses fresh food on this menu resulting in a waiting time of up to 30 minutes.

## Desserts

Mixed Ice Cream served in a Brandy Basket £4.95

Ginger & Lemon Cheese Cake, Pouring Cream £5.25

Baileys Bread & Butter Pudding, Served with Custard £5.25

Tia Maria Meringue with Tia Maria Sauce £4.95

Chocolate Pancotta, with Star anise & Boozy Oranges £5.25

## A Selection of Cheeses: £7.25

Served with a Tomato Red Pepper & Lime Chutney

Monkland Semi Hard Cheddar like Cheese with a fresh almost nutty taste and a slight lemony flavour

Tintern A Blend of Welsh Mature Cheddar with fresh chives & shallots making a superb combination

Dolcelatte Similar to Gorgonzola but softer in taste and texture