



The Old Black Lion Christmas Menu

Starters

French Onion Soup with Garlic and Cheese Toast
Stilton and Walnut Filo Parcel with Apple and Cider Chutney
Terrine of Pork, Green Herb and Cranberry with a Port Drizzle
Dressed Prawns on Chilled Noodles with Sweet Chilli Mayonnaise

Main Course

Traditional Roast Turkey Crown with Apricot and Chestnut Stuffing served with
Roast Potatoes, Pigs in Blankets, Fresh Vegetables and Gravy
Baked Loin of Cod with a Breaded Crab Crust served with Buttered Leeks, Dill
Cream Sauce and Vegetables
Pheasant Supreme Filled with Sage and Prune Stuffing served with Game Chips, Port
Sauce and Vegetables
Spinach and Mushroom Pancakes in an Applewood Smoked Cheese Sauce served
with a Dressed, Mixed Salad

Sweets

Christmas Pudding with Brandy Sauce
Sherry Pannacotta with Honey Drizzle
Forest Fruit Meringue with Vanilla Cream
Ice Cream served in a Glass (please ask for flavours)

2 Courses: £16.95

3 Courses: £19.95

Menu available from mid November until January
(Excluding Saturdays, Sundays and Dec 24th, 25th, 26th)
Non- Refundable deposits of £10 per head and pre-order required 1 week prior to date of
reservation.

To make a booking or for more information please call 01497 820841.