

## BOOKING FORM

Thank you for choosing to celebrate the festivities with us. Please complete all details below & return with your deposit to secure your booking. Please read our full terms & conditions. If you would prefer to e-mail us your booking details, please see our contact details below.

PARTY NAME	NO. IN PARTY
BOOKING DATE	BOOKING TIME
TEL	E-MAIL

### CHOSEN MENU

STARTERS	QTY

MAINS	QTY

DESSERTS	QTY

If you have any special dietary requirements please ensure you specify below & speak to a member of our team.

The White Lion 38 Main St, Whissendine, Oakham LE15 7ET • Tel: 01664 474233

# THE WHITE LION

Whissendine



## CHRISTMAS MENU

**FESTIVE FAYRE**

£22.99



# FESTIVE FAYRE £22.99

Bookings only for this Menu

Available from 1st December to 24th December

Children 12 and under £15.99 (3 courses)

Under 5's £7.00 (2 courses main and dessert)

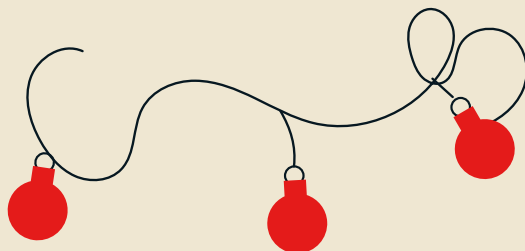
## WORKING TOGETHER TO ENSURE YOU HAVE A SAFE & ENJOYABLE VISIT

Thank you for choosing to book your festivities with us. Please note we will be following the Government guidelines to adhere to safe practices while enjoying dining with us for the comfort & safety of yourselves, your guests & our team. These are subject to change as Government Guidelines are updated. At the time of print:

- We are unable to accept bookings of more than 6 people per table.
- Local restrictions may change, please speak to a member of staff for up to date info on Government Guidelines we will be adhering to.
- If you feel unwell or have any symptoms of Covid-19 you must stay at home. Please notify us by telephone.
- We will keep contact details from the booking form for 21 days after your reservation in line with the Government Track & Trace requirements

## TO SECURE YOUR BOOKING

- Please complete the booking form & either drop in or e-mail to confirm your provisional booking
- £10.00 per person deposit is required at the time of booking to secure
- We require all parties to pre-select their menu choices & submit them to us 7 days prior to their booking
- Non-attendees must give 24hr notice prior to their booking or full payment will be required on the day
- We recognise the importance of accurate allergen information, so if you have a specific concern please ask a member of our team & ensure clearly specified with your booking



## STARTERS

ROASTED PARSNIP CREAM SOUP (V)  
with a rustic bread roll and pat of butter

GRILLED GOAT'S CHEESE (V)  
with cranberry dressing, pecan nuts on a bed of apple slices,  
chicory and watercress

CLASSIC PRAWN COCKTAIL IN MARIE ROSE SAUCE  
served with brown buttered bread and wedge of lemon

CHICKEN LIVER PARFAIT  
with redcurrant spiced cordial, salad garnish and toasted farmhouse bread  
with apple and ale chutney

## MAINS

Our main courses are served with buttered new potatoes, roast potatoes,  
honey parsnips, buttered sprouts and carrots

HAND CARVED ROAST TURKEY  
served with sage and onion stuffing, chipolata sausage wrapped in bacon, cranberry  
sauce and home made gravy

TRADITIONAL ROAST SILVERSIDE OF BEEF  
with Yorkshire pudding and homemade gravy

STILTON & VEGETABLE CRUMBLE (V)  
served with new and roast potatoes, winter vegetables and vegetarian gravy

PAN FRIED SEA BASS  
with new potatoes and watercress salsa verde, served  
with new buttered potatoes and winter vegetables

## DESSERTS

TRADITIONAL CHRISTMAS PUDDING  
with brandy sauce

HAZEL NUT & WINTER BERRIES  
with whipped cream and crunchy meringue

IRISH CREAM & MALTED MILK TORTE  
with vanilla bean ice cream

MOVENPICK PANNA COTTA & RASPBERRY ICE CREAM  
with a café curl

## For Children

Jelly and ice cream or chocolate praline brownies  
with ice cream, or Christmas pudding with ice cream

