FESTIVE MENU

Served Wednesday 25th November until Thursday 24th December
Enjoy Three Courses for 39.50 or Two Courses for 33.50

STARTERS

Spiced Sweet Potato Soup & Tempered Spices, Ciabatta (*pb*)
Prawns, Crème Fraîche & Dill, Toasted Sourdough
Free-range Chicken & Ham Hock Terrine, Piccalilli, Toasted Sourdough
Baked Camembert, Cranberry & Herb Crumb, Croûtes (*v*)

MAINS

Free-range Turkey, Chipolatas, Savoy Cabbage, Roast Roots & Potatoes, Brussels Sprouts & Stuffing
Honey, Sesame & Soy-glazed Sea Bream, Oyster Mushrooms & Crispy Potatoes
Roasted Butternut Squash & Wild Mushrooms, Olive Oil Mash & Kale (*pb*)
Braised Beef, Buttered Mash, Spinach, Carrots & Gravy
Aubrey Allen's Fillet Steak Medallions, Brandy Peppercorn Sauce & Chips (+ 7.00)

PUDDINGS

Christmas Pudding & Brandy Custard (*v*)
Salted Caramel Chocolate Tart, Coffee Sauce & Chantilly Cream (*pb*)
Sticky Toffee Pudding & Vanilla Ice Cream (*v*)
Clara Goat's, Quicke's Cheddar & Cropwell Bishop Stilton, Chutney & Peter's Yard Crackers

(*v*) **Vegetarian** | (*pb*) **Plant-based** | **Made Without Gluten Menu available**
Please note — some items may be cooked in multi-purpose fryers.

Allergens: If you'd like more information about a dish, please ask a member of our team. As our dishes are prepared in busy kitchens that handle all allergens, we cannot guarantee that any dish is completely free from allergens. An optional 12.5% service charge will be added to all bills.

£20 on us

We've never been one's for dry January or harsh resolutions...
So this Christmas, we're giving you something to look forward to once the party's over!

Dine with us in December and we'll gift you £20 to spend in 2027.* A little something to say thanks.

**Ts & Cs Apply*

The White Lion, 60 Southam Road, Radford Semele, Leamington Spa CV31 1TE
T. 01926 885500
E. thewhitelion@peachpubs.com

Christmas at The White Lion

A warm welcome

Christmas is a special time to gather your favourite people and let your hair down! We promise plenty of fun, food you can feel good about, and good old-fashioned hospitality.

Indulge in an Aubrey Allen steak, Wild Woodland Turkey, or the best native fish, paired with award-winning wine or perhaps a classic cocktail (*spirited or not*). We proudly support British farmers, fishermen and producers, working only with those who share our values and care about the good stuff as much as we do.

Stay a while

Whisk yourself away for a cosy escape to one of our pubs with rooms this winter, perfect for pre-Christmas getaways or last-minute gifting. Find our locations at peachpubs.com and book direct for a cracking rate.

Chat to the team about our private dining room!

This one's on us

If good food and good times are top of your wishlist, we've got you covered! Book ahead and enjoy a glass of Prosecco on us when you dine from our Festive Menu from Wednesday 25th November to Wednesday 2nd December.*

**Ts & Cs: Available from 5pm, Monday to Friday. Limited to the first 300 pre-booked guests.*

CHRISTMAS DAY

Enjoy Three Courses for 110.00

STARTERS

Celeriac & Apple Soup, Crispy Sage & Ciabatta (*pb*)

Chapel & Swan Smoked Salmon & Hand-picked Crab, Pickled Cucumber, Fennel & Dill Oil

Pressed Pork & Green Peppercorn Terrine, Fig Chutney, Watercress & Toasted Sourdough

Whipped Cauliflower, Toasted Hazelnuts, Stilton & Croûtes (*v*)

MAINS

Free-range Turkey, Pigs in Blankets, Savoy Cabbage, Roast Roots & Potatoes, Brussels Sprouts, Stuffing & Yorkshire Pudding

ChalkStream Trout Supreme, Pressed Potato Terrine, Buttered Leeks & Champagne Velouté

Roast Sirloin of Beef, Pigs in Blankets, Savoy Cabbage, Roast Roots & Potatoes, Brussels Sprouts, Stuffing & Yorkshire Pudding

Butternut Squash, Lentil & Chestnut Wellington, Olive Oil Mash, Roast Roots (*pb*)

PUDDINGS

Christmas Pudding & Brandy Custard (*v*)

Chocolate Truffle Cheesecake, Baileys Chantilly Cream & White Chocolate Shavings (*v*)

Sherry Trifle, Blackberries, Mascarpone Cream & Amaretti Biscuit (*v*)

Almond & Polenta Cake, Cherry Compote & Vanilla Ice Cream (*pb*)

(*v*) **Vegetarian** | (*pb*) **Plant-based** | **Made Without Gluten Menu available**
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