



Ufford White Lion Christmas Menu



Starters

Duck liver pate with caramelised red onion chutney and crusty bread

Baked button mushrooms in a creamy garlic sauce with a herb crumb

Stuffed pastry tartlet filled with prawns, vegetables fried in lemon grass and coriander with an oyster mushroom sauce

Camebert with rosemary and garlic with crusty bread, red onion chutney
(Sharer starter)

Smoked salmon, horseradish crème fraiche, cucumber, watercress on
toasted baguette



Mains



Roasted butternut squash and spinach risotto with parsnip crisps

Pan fried Sutton Hoo chicken breast stuffed with Revetts sausage meat and coated with Binham Blue Cheese sauce

Braised Guinea Fowl breast cooked in a rich burgundy sauce with lardons of bacon and button mushrooms

Lightly seared salmon fillet and butterflied king prawns with capers and lemon butter

Traditional roast turkey with stuffing, pigs in blankets, honey roasted carrot and parsnip, gravy and cranberry sauce

28 day aged 10oz sirloin steak, large double fried chips, mushrooms and tomato with a green peppercorn or blue cheese sauce £5.85 supplement

Confit duck leg with red wine sauce and dauphinoise potatoes



Puddings

Dark chocolate brownie with butterscotch sauce

French style cream of rice pudding with local fruit preserve

Cherry Bakewell tart with vanilla ice cream

Chilled poached pears in mulled wine

Traditional Christmas pudding with brandy sauce





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Two courses £27 per person
Three Courses £32 per person

Products are sourced locally where possible, prepared and cooked in our kitchen.

Groups above 4 people glass of prosecco or mulled wine upon arrival.

**Menu available during December up to lunch time
Christmas eve**

Our team would be happy to help with any dietary requirements so call up and options can be discussed on
the phone For Booking Tel 01394 460770
e-mail : uffordwhitelion@gmail.com



Merry Christmas



The White Lion
WhatsApp community

