



THE WHITE LION

COACHING HOUSE

Christmas Set Menu

Served from 23rd November to 30th December 2026

Pre-order only. All members of the party must order from the same menu format.

Pricing & Drink Upgrades

2 Courses: £24.95

3 Courses: £29.95

Festive Upgrade: Add a glass of chilled Prosecco for £6.00
(Ask our team about pre-order bespoke Christmas drinks packages and party offers)

Starters

Soup of the Day

Fresh bread roll and butter.
(Gluten, Milk, Celery) {V}

King Prawn Cocktail

Buttered brown bread.
(Crustaceans, Gluten, Eggs, Milk, Mustard)

Ham Hock Terrine

Rich tomato chutney and a warm bread roll.
(Gluten, Mustard, Sulphites)

Mains

Traditional Roast Turkey, or Nut Roast {V}

Roast potatoes, seasonal vegetables, sage & onion stuffing, chipolatas, Yorkshire pudding, rich gravy.
(Gluten, Milk, Eggs, Celery, Sulphites;
Nut Roast also contains Tree Nuts)

Roast Sirloin of Beef

Crispy potato rösti, French beans, red wine and port jus. (Celery, Sulphites) {GF}

Poached Salmon Fillet

Chive and spring onion potato cake, Champagne and salmon caviar sauce. (Fish, Milk, Sulphites) {GF}

Desserts

Christmas Pudding

Rich brandy sauce. (Gluten, Milk, Eggs, Tree Nuts, Sulphites) {V}

Mixed Berry Pavlova

Crisp meringue, mixed berries, whipped cream, chocolate sauce drizzle. (Eggs, Milk, Soya) {V, GF}

Homemade Mince Pies

Served warm with indulgent clotted cream. (Gluten, Milk, Eggs, Sulphites) {V}

Dietary & Allergen Notice:

(V) Vegetarian | **(VE) Vegan** | **(GF) Gluten Free**

Please notify a member of our team of any food allergies or intolerances when submitting your pre-order. While we take every precaution, we cannot guarantee our dishes are completely free from allergens due to potential cross-contamination in the kitchen.

Gluten-free and vegan alternatives are available upon request.

Tel: 0161 243 9000

E: info@whitelioncoachinghouse.com

