

CHRISTMAS DAY

5 COURSES 69.95

APÉRITIF

GLASS OF CHAMPAGNE

STARTERS

All starters served with freshly baked artisan bread basket & butter

ROASTED PEPPER & TOMATO SOUP (V)
crème fraiche & pumpkin seeds

GRILLED GOAT'S CHEESE (V) (GF)
roasted beetroot salad, blood orange dressing

HAM HOCK & PARSLEY TERRINE
piccalilli & sourdough toast

CLASSIC KING PRAWN COCKTAIL
Marie Rose sauce, iceberg lettuce, lemon & buttered brown bread

SALT & PEPPER CRISPY SQUID
spring onion, chilli, lime mayo

MAINS

Served with honey roasted root vegetables, braised red cabbage, Brussels sprouts with smoked bacon lardons & duck fat roasted potatoes or fries

ROAST TURKEY
dark & white meat with gravy, all the trimmings, homemade bread sauce

PAN-SEARED FILLET OF WILD SEABASS (GF)
steamed mussels, white wine & creamy curried leeks

MARINATED PORK CUTLET (GF)
flageolet beans & chorizos, crispy crackling, salsa verde

SLOW COOKED SHOULDER OF LAMB (GF)
green herb crust, roasted garlic, baby aubergine & redcurrant jus

21 DAY-AGED ENGLISH FILLET OF BEEF (GF)
wild mushroom & Madeira sauce

SPICED HALLOUMI (V)
freekeh, cumin, roasted sweet potato, garlic, harissa, crispy onion, olive oil, yoghurt

SIDES

FINE FRENCH BEANS, BLACK ONION SEEDS 3.50

BRAISED RED CABBAGE 3.50

DUCK FAT ROASTED POTATOES 3.50

BRUSSELS SPROUTS, SMOKED BACON LARDONS 3.50

FRENCH FRIES 3.50

DESSERTS

CARAMELISED BRIOCHE BREAD & BUTTER PUDDING
custard

CHRISTMAS PUDDING
homemade brandy sauce

CRÈME BRULEE (GF)

CHOCOLATE PRALINE TART (GF)
blackcurrant ice cream

SELECTION OF ICE CREAMS & SORBETS

FARMHOUSE CHEESE & BISCUITS
fruit chutney, celery & grapes (1.00 supplement)

CAFÉ

COFFEE & MINCE PIES

LITTLE PEOPLE 12 AND UNDER 25.95 UNDER 4'S EAT FREE

Follow us   

All menu items are subject to availability. Regrettably we cannot guarantee that any of our items are free from nuts. All weights are pre-cooked. Gluten free options available, please ask for details.

THE
WHITE HART
EST. 1939