

The White Hart Christmas Day

3 Courses - £70 Children's Menu £35

To Start

Butternut Squash Soup

with warm crusty bread (GF bread is available)

Homemade chicken liver pate

with a red wine onion chutney and toasted brioche

Salmon Tian

layered with cucumber and chive mix with smoked lemon salmon and a homemade basil oil

Shredded duck

with rolled sweet cucumber, spiced spring onion with mini dough rolls and a soy, ginger and honey dip

For Mains

Rich Glazed and Stuffed Crown Turkey

Seared Sirloin of Beef

Roasted Pork with a Honey and Dijon Stuffing

Vegetarian Luxury Nut Roast

All served with lyonnaise potatoes, honey coated and seasoned roasted carrots and parsnips, coated Brussels and mixed assorted vegetables, crusted sage stuffing, sausage in blankets and topped with a 7 day 3 type wine gravy, a dijon and rosemary yorkshire pudding.

Salmon En-croute Wellington

with seasonal vegetables / vegetarian wellington is available

10oz rib eye steak

with crisp onion loaf, roasted parsnips and carrots with a rich red wine jus

Desserts

Christmas pudding

with a brandy custard

Assorted Cheese Board

with fresh grapes and apple

Homemade Profiteroles

topped with strawberries and a white and dark chocolate drizzle

A selection of sorbet

Children's Menu

To Start

Crudités with humus, Breadcrumbed Mozzarella sticks with a tomato salsa dip or Ciabatta Garlic Bread

Mains

Any Roast from adult menu

Mini Vegetable Wellington

Pork Sausage and Creamy mash

Roasted Vegetables and cod, served with sauté potatoes and a cream and chive sauce

For Dessert

Build your own snowman - Vanilla Ice cream, Mini icing carrots, Giant Marshmallows, Chocolate Buttons, Strawberry laces, Mini Oreos

Must be Pre-ordered. A 50% deposit will be required when booking.

