



CHRISTMAS DAY

THE WHITE HART INN

£80 PER PERSON

£40 FOR UNDER 12S

STARTERS

ROASTED CARROT & CORIANDER SOUP

Served with sour cream, walnuts and truffle oil

VEO

BEETROOT AND RED ONION TART TATIN

Served with dressed green salad

GF VE

DEEP-FRIED BRAISED BEEF BON BON

Served with horseradish cream dip

SMOKED SALMON & CLEMENTINE SALAD

Served with baby cress and pomegranate dressing, sour cream and chives

GF

PHYLLO BRIE PARCEL

Served with salt and pepper croute, and spiced fig chutney

V

INTERMEDIATE

CHAMPAGNE SORBET WITH RASPBERRY

MAINS

ROAST BREAST OF TURKEY

Served with garlic and thyme roasties, mashed potatoes, seasonal vegetables and the trimmings

GFO

PAN-FRIED DUCK BREAST

Served with confit duck croquettes, parsnip puree, roasted sprouts, cherry and port jus

GFO

PAN-FRIED COD FILLET

Served with baby roast potatoes, tenderstem broccoli, prawn and caper sauce

ROASTED SIRLOIN OF BEEF

Served with dauphinoise potatoes, seasonal vegetables, Yorkshire pudding and a rich tarragon gravy

SWEET POTATO AND PARSNIP PARCEL

Served with sage and chestnuts, and roasted winter vegetables

VE

DESSERTS

CLEMENTINE POSSET

Served with winter berry compote and winter spiced biscotti

V GFO

CHOCOLATE & BAILEY'S MOUSSE

Served with chocolate soil and caramel sauce

V

STICKY TOFFEE PUDDING

Served with candied pecans, toffee sauce and vanilla ice cream

GF VEO

CHRISTMAS PUDDING

Served with brandy custard

V GF VEO

CHEESE COURSE

A SELECTION OF CHEESES, BISCUITS AND CHUTNEY

GFO V

AFTERS

TEA & COFFEE WITH MINCE PIES

V