



THE WHITE HART CHRISTMAS DAY MENU

*Thank you for choosing to spend Christmas with us.
We wish you a wonderful day filled with good food, good
company and festive cheer!*

CHRISTMAS DAY MENU

Adult: £130 per person Child: £65 per person

Amuse-Bouche

A Seasonal Bite from the kitchen, a little festive introduction from our chefs!

STARTERS

Devon White Crab (GF)

Delicate Devon white crab, crispy seaweed kale, and silky basil veloute

Gin-Cured Scottish Salmon

Gin-cured Scottish salmon, horseradish crème fraîche, compressed cucumber, pickled shallots, green apple, dill oil, rye crisp and salmon caviar

Pulled Beef Short Rib Croquettes

Slow-cooked beef short rib croquettes with Gruyère and jalapeño, black truffle mayonnaise, rich beef glaze and watercress

Roasted Heritage Beetroot (V, GF)

Roasted and pickled heritage beetroot, whipped goat's cheese mousse, candied walnuts, fresh orange, beetroot gel and balsamic

MAINS

Free-Range Norfolk Turkey Ballotine (GF)

Confit turkey leg croquette, sage stuffing, pigs in blankets, goose-fat roast potatoes, glazed carrots, Brussels sprouts with pancetta, braised red cabbage, cranberry sauce and rich turkey jus

Roast Fillet of Beef (GF)

Potato fondant, truffle celeriac purée, glazed baby carrots, wild mushrooms, shallot confit and Madeira jus

Roasted Cornish Halibut (GF)

Pan-roasted Cornish halibut, lobster & Champagne beurre blanc, and served with buttered baby leeks, fondant potato, samphire, baby spinach and caviar

Wild Mushroom & Truffle Wellington (V, VE)

Wild mushrooms, chestnuts, spinach and black truffle wrapped in golden puff pastry, served with potato pavé, celeriac purée, roasted root vegetables and Madeira mushroom sauce

PUDDINGS

Christmas Pudding

Our contemporary take on a festive classic, with brandy anglaise, orange gel and vanilla ice cream

Valrhona Dark Chocolate Délice

Salted caramel crèmeux, hazelnut praline, chocolate soil, cocoa tuile and vanilla bean ice cream

Classic Crème Brûlée

Silky vanilla custard beneath a crisp caramelised sugar crust

Winter Berry Pavlova (GF)

Crisp meringue, vanilla Chantilly cream, winter berry compote, raspberry sorbet, pistachio crumb and fresh berries

British Artisan Cheese Selection

A selection of British artisan cheeses with quince paste, grapes, oat biscuits, celery and grapes

V – Vegetarian · VE – Vegan · GF – Gluten Free · GFO – Gluten Free Option Available · VEO – Vegan Option Available · D – Contains Dairy
All prices include VAT at the current rate. A discretionary 12% service charge will be added to your bill. For any allergies and intolerances, please advise a member of staff before ordering. Menu items subject to change due to availability.