

THE WHITE HART
FESTIVE 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!

FESTIVE MENU

2 Course: £31.95 or 3 Course: £38.95

STARTERS

Festive Chestnut & Parsnip Soup
A warming blend of roasted chestnuts and parsnips, finished with a touch of cream

Chicken Liver Parfait
Smooth and creamy chicken liver parfait, delicately seasoned with herbs and spices, served with toasted bread, tangy plum and apple chutney.

Crispy Duck Pancakes
Crispy shredded duck served in delicate pancakes with cucumber, spring onions, chillies and hoisin sauce for a rich, savoury festive starter

Classic Prawn Cocktail (GF)
Succulent prawns served on crisp lettuce with a rich Marie Rose sauce, finished with lemon, paprika for a touch of festive freshness

Asparagus and Pea Arancini (GF)
Golden crisp arancini filled with asparagus, garden peas and creamy risotto rice, served with a fresh herb dressing for a light vegetarian starter

MAINS

Roast Bronze Turkey (GF, D)
Succulent bronze roast turkey served with sage and onion stuffing, traditional festive trimmings, pigs in blankets and a rich cranberry jus

Confit Duck Leg (GF, D)
Slow-cooked confit duck leg, braised red cabbage, roasted butternut squash and five-spice red wine reduction

Roasted Hake Fillet
Delicately roasted hake fillet served with courgette and edamame orzo, Parmesan velouté, pea purée and sun-dried tomato salsa

Braised Beef Cheek (GF)
Slow-braised beef cheek cooked until rich and tender, served with creamy mash, sautéed green beans, crispy artichoke, crispy onion and fresh chives

Tomato and Burrata Gnocchi (VE, GF, D*)
Pan-roasted potato gnocchi tossed with sweet cherry tomatoes and creamy stracciatella, finished with burrata for a rich vegetarian main

DESSERTS

Traditional Christmas Pudding
Classic steamed Christmas pudding rich with dried fruit and festive spices, served with smooth brandy anglaise and finished with redcurrants

Biscoff Cheesecake
Smooth and creamy cheesecake set on a rich Biscoff biscuit base, finished with caramelised biscuit crumb and a drizzle of Biscoff sauce

Chocolate Caramel Fondant
Warm chocolate fondant with a smooth caramel centre, served with almond, ginger crumble and creamy vanilla bean ice cream

Spiced Poached Pear (GF)
Delicately poached pear infused with warming festive spices, served with whipped vanilla and citrus mascarpone cream, finished with a crisp pistachio brittle crumble

Coffee & Mince Pie (sub 5.50)

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.