

Christmas 2024 at
THE WHITE HART



PRE-ORDER
ONLY

Christmas Menu

2 Course £31 | 3 Course £38

STARTERS

Home Smoked Duck and Fig Salad

Finished with a Mulled Wine Syrup GF

Cauliflower Soup finished with Truffle Oil and Parmesan Crisps

Served with Warm Crusty Bread & Butter GFA

Baked Camembert

Served with Caramelised Onion & Port Chutney and Rustic Bread GFA

Haddock, Prawn and Leek Mornay

With a Rosemary Focaccia Crumb

MAINS

Bay and Butter Roasted Turkey Breast

Served with Cranberry & Port Sausage Stuffing, Pigs in Blankets, Duck Fat Roasted Potatoes, Honey Roasted Parsnips, Gravy & Cranberry Sauce GFA

Braised Venison with Wild Mushrooms and Roasted Shallots

Served with Duck Fat Roasted Potatoes and Honey Roasted Parsnips

Roasted Salmon Fillet

Finished with Steamed Mussels in Garlic, White Wine & Cream

Served with Buttered New Potatoes GF

Roasted Beetroot, Celeriac and Goats Cheese Wellington

Served with Roasted New Potatoes

All of the Above Served with Seasonal Vegetables

DESSERTS

Traditional Christmas Pudding
With Brandy Sauce GFA

Gingerbread Pudding with a Rum and Raisin Caramel Sauce
Finished with Clotted Cream

Chocolate Orange Tart
Finished with Chantilly Cream and Caramelised Orange

Mulled Wine and Winter Berry Trifle GF

Cheese and Biscuits
*Cheddar, Brie and Stilton with Caramelised Onion Chutney
& Selection of Crackers GFA*

Followed by Tea or Coffee with Mini Mince Pie

To book a table please call us on 01983 883485

Christmas Menus available from Tuesday 3rd December – Tuesday
24th December (excluding Sundays and Mondays)

£10 deposit per head, payable on return of the pre-order form.

Pre-order forms to be returned a minimum of 14 days prior
to the reservation, either by hand or by emailing

whitehartiow@gmail.com

If any of the party have any specific dietary requirements,
please ask them to contact us directly.