| | Starters | | | | | Mains | | | | | Desserts | | | | | | |
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| Party Name: | | 14 | | | 14 - 14 - 14 - 14 - 14 - 14 - 14 - 14 - | | f | y | | (V) | udding | | | ng | | Supplement) | |
| Date: | | | Medley | awns | ad 🐖 | Turkey | Slow Cooked Beef | Roasted Pork Belly | Fillet | Butternut Squash (V) | Bread & Butter Pudding | Chocolate Blondie | Baileys Tiramisu | Christmas Pudding | Posset | Cheese Board (£2 Supplement) | |
| Time: | Soup | Pate • | Cheese Medley | King Prawns | Pear Salad | Roasted Turkey | Slow Cc | Roasted | Salmon Fillet | Buttern | Bread & | Chocola | Baileys | Christm | Lemon Posset | Cheese] | n N V |
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Christmas 2023 at THE WHITE HART



PRE-ORDER ONLY

STARTERS

Roasted Celeriac & Apple Soup Served with Warm Crusty Bread & Butter

Duck, Orange & Cointreau Pate Served with Crostini and Spiced Cranberry Sauce

Deep Fried Cheese Medley Rosemary Focaccia Coated Brie, Panko Walnut Crusted Blue & Goat's Cheese Bon Bon. Served with a Balsamic Red Onion Chutney

> Chilli & Garlic King Prawns Served on a Toasted Ciabatta Bruschetta

Pear, Walnut & IW Blue Salad Finished with a Maple Balsamic Vinaigrette

MAINS

Bay & Butter Roasted Turkey Breast Served with Cranberry & Port Sausage Stuffing, Pigs in Blankets, Duck Fat Roasted Potatoes, Honey Roasted Parsnips, Seasonal Vegetables, Gravy & Cranberry Sauce

Slow Cooked Isle of Wight Beef Brisket in Red Wine, Rosemary & Roasted Garlic Served with Duck Fat Roasted Potatoes, Honey Roasted Parsnips & Seasonal Vegetables

Slow Roasted Pork Belly with Ginger & Apple Puree Served with Duck Fat Roasted Potatoes, Honey Roasted Parsnips, Seasonal Vegetables & Gravy

> Roasted Salmon Fillet with Lemon and Caper Beurre Blanc Served with Buttered New Potatoes & Rainbow Vegetables

Roasted Butternut Squash, Sweet Potato, Spinach & Red Onion in a Creamy Garlic, Sage & Rosemary Sauce Finished with a Sesame Seed Glazed Puff Pastry Lid and Served with Seasonal Vegetables

DESSERTS

Panettone Bread & Butter Pudding Served with Clotted Cream

Orange, Cranberry & White Chocolate Blondie Finished with Toasted Pistachios and Vanilla Ice Cream

Baileys Tiramisu

Traditional Christmas Pudding Served with Brandy Sauce

Lemon Posset Topped with Crushed Meringue and Fresh Raspberries

Festive Cheese Board (£2 Supplement)

Wensleydale with Cranberries, Dolce Latte and Red Leicester served with Balsamic Red Onion Chutney, Assorted Crackers, Grapes and Apple

Coffee & Mini Mince Pie

To book a table please call us on 01983 883485

Christmas Menus available from Friday 1st December – Sunday 24th December (excluding Sundays 3rd, 10th and 17th 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.