



THE
WHITE HART INN
FESTIVE MENU

STARTERS

Prawn Cocktail

Served with Buttered Granary Bread

Roasted Tomato, Charred Red Pepper and Basil Soup

Served with Focaccia Bread

Breaded Brie Wedges

Served with Raspberry Hot Honey dressing and Salad Garnish

Home Smoked Duck Breast

Served with Fresh Figs, Blackberry Dressing and Salad Garnish

Chicken Liver Parfait

Served with Melba Toast and Salad Garnish

MAINS

Roast Turkey with Pork

Served with Pigs in Blankets and all the Trimmings

Slow Cooked Pork Belly

Served with Bubble and Squeak Potato Cake and Cider Jus

Pan Fried Seabass

Served with Lemon and Chive butter and New Potatoes

The White Hart Nut Roast

With Seasonal Vegetables and Tomato Reduction

All served with Seasonal Vegetables

DESSERTS

Figgy Pudding

With Brandy Sauce and Rum Butter

Winter Berry Pavlova

Served with Spiced Coulis

Apple and Mulled Berry Crumble

Served with Custard

Dark Chocolate Delice

Topped with Honeycomb and Raspberry Coulis

Cheese Plate

With Biscuits and Trimmings (Add a Small Glass of Port £5.00)

2 Courses for £29.50

3 Courses for £34.00