



Christmas MENU

AVAILABLE FROM 24TH NOVEMBER - 26TH DECEMBER
(BOOKING REQUIRED)

TWO COURSES £27.00
THREE COURSES £33.00

STARTERS

Honey and Garlic Baked Camembert (V, GF option available)

Served with toasted sourdough baguette, salad
garnish and onion chutney

Spiced Carrot and Parsnip Soup (V, GF option available)

Topped with a carrot and parsnip garnish. served with a
warm baguette

Festive Scotch Egg

Homemade classic scotch egg, served with a spiced cranberry chutney and salad garnish

Prawn Cocktail (GF option available)

Topped with a crispy tempura chilli prawn and served with a warm baguette

MAIN COURSES

Classic Roast Turkey, Beef or Gammon

Served with garlic roasted potatoes, honey baked
parsnips, festive stuffing, pigs in blankets, seasonal vegetables, Yorkshire pudding and
homemade gravy.

White Hart Homemade Smokie

Smoked Haddock, Bacon and Leeks in a creamy, cheesy white wine sauce-
Topped with sliced potatoes and a poached egg, with a warm sourdough baguette.

Slow Roasted Pork Belly

Served with dauphinois potatoes, buttered spinach and glazed carrots with an
apple cider sauce.

Baked Stuffed Sweet Potato with Creamy Leeks and Spinach, topped with Crispy Mushrooms and Spiced Chickpeas (VE)

Served with festive stuffing, golden syrup baked parsnips, roasted vegetables and vegan gravy.

DESSERTS

Classic Christmas Pudding

Served with brandy cream and boozy cranberries

Sticky Toffee Pudding (VE)

Served with your choice of ice-cream, cream or custard (VE ice-cream available)

Baileys Chocolate Mousse

with a gingerbread biscuit, gingerbread crumb and Baileys cream

White Hart winter Spiced Apple and Pear Crumble

Served with your choice of ice-cream, cream or custard

