



THE WHITE HART

FESTIVE MENU

2 COURSES - £29 - 3 COURSES - £35

TO START

Ham Hock & Pea Terrine - garlic croutes, pickle (GFA)

Brie Wedges - pear, balsamic dressed leaves

Roasted Butternut Squash Soup - sage ciabatta (VE/GFA)

Crayfish & Prawn Cocktail - lightly toasted ciabatta (GFA)

TO FOLLOW

Roast Turkey

roasted carrots & parsnips, brussels sprouts, pigs in blankets,
roast potatoes, lashings of gravy (GFA)

Slow Cooked Beef Feather Blade

buttery mash, seasonal vegetables, red wine gravy (GF)

Layered Vegetable Tart,

roasted baby potatoes, seasonal vegetables, thyme gravy (VE/GFA)

Salmon en Croute

buttery new potatoes, white wine and garlic sauce, broccolini

TO FINISH

Chocolate & Caramel Tart - vanilla Ice cream (VE/GF)

Traditional Christmas Pudding - brandy cream

Christmas Crumble - custard

Cheese Board - grapes, onion chutney, crackers (£3 supplement)

