

The White Hart Christmas Menu 2016

Homemade Cauliflower, Feta, Broad Bean, Almond and Mint Soup (g)
served with warm rustic bread



Homemade Salmon and Crab Cake
served on a bed of mixed leaves with a sweet chilli sauce

Fresh Beetroot and Goats Cheese Salad (g)
Warm beetroot and goats cheese salad served with a balsamic dressing

Prawn and Salmon Cocktail (g)
Smoked Salmon and Prawn Mousse topped with Prawns in a Marie Rose Sauce
served with brown bread

Homemade Pulled Pork, Venison and Chicken Liver Terrine (g)
served with Cornichons and warm toast

~ - ~

Baked Fillets of Plaice (g)
Served on a bed of sautéed spinach with sautéed new potatoes and cherry tomatoes,
topped with a caper butter

Traditional Roast Turkey, Pork & Chestnut Stuffing, Pigs in Blankets
served with roast potatoes and seasonal vegetables and gravy

Slow roasted Pork Belly and Crackling (g)
served with mustard mash, seasonal vegetables and a cider and apple gravy

Lamb Shank slow cooked in Guinness (g)
served with creamy mash potato, seasonal vegetables and a mint gravy

Grilled Vegetable Stack (g)
Aubergines, courgette, peppers, tomato and goats cheese stack, served with garlic crushed new
potatoes and a red pepper sauce

Slow braised Ox Cheeks in Red Wine (g)
served on a bed of horseradish mash seasonal vegetables and a red wine gravy

~ - ~

Warm Hazelnut and Praline Truffle (g)
Soft, sweet gooey and seriously chocolaty

Trio of mini desserts
Double Belgian chocolate mousse, white chocolate and raspberry mousse and chocolate and
orange tart

Lemon Cheesecake
Traditional cheesecake blended with lemons and lemon sponge, decorated with white chocolate
and lemon curd

Traditional Christmas Pudding

Chocolate and Caramel Box
Chocolate mousse with a caramel cream centre

Homemade Fruits of the Forest Syllabub (g)
served with a shortbread biscuit

All served with a choice of Cream, Ice Cream or Custard

A selection of Cheese and Biscuits
Served with spicy plum chutney, Celery, Grapes and Crackers (£3.00 Supplement)
Two Courses £19.95, Three courses £23.50 (g) = gluten free