

The White Hart Christmas Menu 2020

Traditional Prawn Cocktail (g?)

Prawns and cray fish in a marie rose sauce served with brown bread

Homemade Ham Hock Terrine

Served with warm toast

Homemade French Onion Soup with Cheesy Croutons (g?)

Served with warm rustic bread

Lamb Faggot

Served on a bed of minted pea puree, topped with crispy onions

Deep Fried Panko Halloumi

Served with a spicy chilli jam

Sweet Potato & Basil Falafel (V)

Served on a bed of salad and dressing

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Traditional Roast Turkey (g?)

Served with pigs in blankets, roast potatoes, pork, chestnut and cranberry stuffing, seasonal vegetables, yorkshire pudding and gravy

Chicken Breast stuffed with Apple and Honey Stuffing (g)

Topped with a creamy mushroom sauce, served with roasted new potatoes and thyme infused carrots

Slow Cooked Pulled Beef (g)

Served with gratin potatoes, roasted vegetables and red wine gravy

Slow Cooked Apricot Stuffed Lamb Saddle

Served with roasted new potatoes, carrot and parsnip puree and lamb gravy

Pan Fried Fillet of Sea Bass (g)

Served on a bed of sag aloo with roasted vine tomatoes

Not Quite Shepherds Pie! (v) (g)

Indian spiced lentils and vegetables, topped with creamy curried mash, served with seasonal vegetables

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Salted Caramelised Cheesecake (v)

Traditional Christmas Pudding

Warm Chocolate Brownie (g)

Strawberries and Cream Cheesecake

Home made White Chocolate and Cranberry Brioche Bread and Butter Pudding

Knickerbocker Glory (g)

A Selection of Cheese and Biscuits (g?)

Served with seasonal chutney, celery, and grapes

(£4.00 supplement)

Two courses £21.00, Three courses £26.50

(g) = gluten free (g?) = can be substituted or omitted (v) = vegan