



THE  
**WHITE HART**

DENMEAD

**C H R I S T M A S M E N U**

Starters

**Traditional Prawn Cocktail (g?)**

Prawns and crayfish 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 Brie Wedges**

Served with a spicy chilli jam

**Sweet Potato & Basil Falafel (V)**

Served on a bed of salad and dressing

Mains

**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 Brie and Sun-dried tomatoes**

Topped with a creamy tomato and pepper sauce, served with duchess potatoes and fine green beans

**Slow Cooked Salt Beef (g)**

Served with horseradish mash, roasted vegetables and red wine gravy

**Slow Cooked Shredded Lamb**

Served with creamy gratin potatoes, minted pea puree and lamb gravy

**Pan Fried Fillet of Sea Bass (g)**

Topped with a lemon and herb butter, served on a bed of roasted new potatoes, cherry tomatoes and mange tout

**Not Quite Shepherds Pie! (v) (g)**

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

Desserts

**New York Cheesecake topped with mixed berries (v)**

**Traditional Christmas Pudding**

**Warm Chocolate Brownie (g)**

**Warm Bramley Apple Pie**

**Knickerbocker Glory (g)**

**A Selection of Cheese and Biscuits (g?)**

Served with seasonal chutney, celery, and grapes  
(£4.00 supplement)

Two courses £22.00, Three courses £27.50

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

This menu will be available from 1st December until 31st December  
Each guest will be required to pay a £10 per head deposit

