



THE
WHITE HART

DENMEAD

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

STARTER

Traditional Prawn Cocktail (g?)

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

Homemade Ham Hock Terrine (g?)

Served with warm toast and piccalilli

Homemade Spiced Carrot and Lentil Soup (v) (g?)

Served with warm rustic bread

Warm Goats Cheese and Bacon Salad (g)

Bacon optional

Smoked Salmon and Cream Cheese Parcel

Cream cheese and chives wrapped in smoked salmon, served on a bed of salad leaves, with brown bread (g?)

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 Cheese and Smoked Ham (g?)

Topped with a creamy mushroom sauce, served with duchess potatoes, carrot and parsnip puree and seasonal greens

Slow Cooked Lamb shank (g)

Served with creamy garlic mash, carrots, seasonal greens and a mint and redcurrant jus

Slow Roasted Pork Loin with Dijon mustard Sauce (g?)

Served with creamy bacon mash and seasonal greens

Baked Squash stuffed with Nutty Cranberry Rice (v)

Served with roasted baby new potatoes and seasonal greens

Cod Loin wrapped in Pancetta with Café de Paris Butter (g)

Served on a bed of creamed spinach with cherry vine tomatoes and roasted baby new potatoes

DESSERTS

Vanilla Cheesecake with Black Cherry Compote (v)

Traditional Christmas Pudding

Chocolate & Orange Grand Marnier Torte

Lemon Curd Syllabub (g)

A Selection of Cheese and Biscuits (g?)

Served with seasonal chutney, celery, and grapes

Two courses £23.00, Three courses £29.50

(g) = gluten free (g?) = can be substituted or omitted (v) = vegan
£10 deposit per head to be taken when booking.