



# THE WHITE HART

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## STARTERS

### **Traditional Prawn Cocktail (g?)**

Prawns in a marie rose sauce served with brown bread

### **Duck Pate**

Served with warm toast and fruity chutney

### **Homemade Carrot and Coriander Soup (v) (g?)**

Served with warm rustic bread

### **Warm Scotch Egg**

Served on a bed of leaves with spicy piccalilli

### **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 sage, onion and cranberry stuffing, wrapped in pancetta (g?)**

Served on a bed of garlic and bacon greens with creamy mash

### **Slow Cooked Beef Bourguignon**

Served with champ and green beans

### **Slow Cooked Shredded Pork Timbale (g?)**

Served with herby diced roast potatoes, carrots, sprouts, greens and cider gravy

### **Not Quite Shepherds Pie**

Indian spiced lentils and vegetables, topped with creamy curried mash,  
served with seasonal vegetables (v) (g)

### **Herb Crusted Salmon Fillet**

Served with a broccoli and cauliflower cheese and duchess potatoes





**DESSERTS**

**Tangy Lemon Cheesecake (g?)**

**Traditional Christmas Pudding**

**Melt in the middle Chocolate Pudding**

**Profiteroles**

All served with your choice of cream, custard or ice cream

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

Served with seasonal chutney, celery, and grapes

(£4.00 supplement)

**Two courses £24.00, Three courses £31.50**

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

**This menu will be available from 30 th November until 31 st December omitting Christmas Day**