

CHRISTMAS DINNER

FROM 1ST DECEMBER FROM 5.30PM

2 COURSES 22.95

3 COURSES 27.95

Glass of fizz on arrival

STARTERS *All starters served with freshly baked artisan bread basket with butter*

Lightly spiced lentil soup with garlic croutons (v)
Ham hock & parsley terrine, pear confiture & sourdough toast
Poached smoked salmon confit, dill, crème fraîche & baby caper dressing
Creamy wild mushrooms with brioche toast (with or without (v) crispy Parma ham)
Duck & goose rilette, baby cornichons & sourdough toast
Grilled goat's cheese, roasted beetroot salad, blood orange dressing (v)
Salt & pepper crispy squid, spring onion, chilli, lime mayo

MAINS **Served with todays selection of vegetables and potatoes*

Braised steak & ale pie, wilted greens, buttered mash & beef gravy
Massaman lamb curry, jasmine rice
Slow cooked pork medallions, caramelised apple, honey, mustard & crackling*
Roast turkey breast, pigs in blankets, stuffing & duck fat potatoes*
British rump steak, roasted garlic & truffle butter or peppercorn sauce (1.95 supplement)
White Hart burger, smoked bacon, mature cheddar, beef tomato, sriracha mayo, salad, brioche bun & skinny fries
Beer battered fish & triple cooked chips, mushy peas, homemade tartare sauce
Pan fried salmon fillet, mussels, lightly curried creamy leeks*
Ravioli of Jerusalem artichoke, spinach, hazelnut, truffle sauce (v)
Roasted seabass fillet, mangetout, fine beans, garden peas, lime & mint butter*
Five spiced duck breast, hispi cabbage & dark cherry jus*

Any pizza from our menu

DESSERTS

Sticky toffee pudding with vanilla ice cream
Christmas pudding with brandy sauce
Caramelised lemon tart, blackcurrant sorbet
Chocolate torte, homemade honeycomb, raspberry sorbet
Vanilla brûlée, shortbread biscuit
Farmhouse cheese & biscuits, fruit chutney, celery & grapes (1.00 supplement)
Selection of ice creams & sorbets

