

Christmas

at the White Hart

3 COURSES -£35.95

2 COURSES - £29.95

Starters

Leek & Potato Chowder topped with crispy, smoked Pancetta and served with warm sourdough bread (VA, VEA, GFA)

Smoked Haddock & Salmon Fishcake served on a bed of rainbow slaw, topped with sriracha, lime crema

Parma Ham, Date & Melon Salad topped with pistachios, pomegranate and balsamic glaze (GF)

Mains

Turkey Breast with Apricot Stuffing served with pigs in blankets, gravy and roast potatoes (GF)

Confit Duck Leg served with parsley mash, grilled courgettes, red chicory and red wine hoisin sauce, topped with pomegranate (GF)

Baked Salmon Supreme served with baby potatoes, garlic & caper butter prawns, green beans, pea medley (GF)

Beetroot & Butternut Squash Wellington served with roast potatoes, tenderstem broccoli and Diane sauce (VE, V)

ALL MAINS ARE SERVED WITH SEASONAL VEGETABLES

Desserts

Festive Cheesecake served with cherry compote and a choice of ice cream or cream (GF, V, VEA)

Christmas Pudding served with brandy sauce or cream (GF, V, VEA)

Apple, Plum & Cinnamon Crumble served with vanilla ice cream (V)

AFTER DINNER TREATS