



Christmas Day 2018

AMUSE

Crab bubble & squeak, crab & dill mayo

STARTER

Venison mince pie, brandy peppercorn sauce
Cured salmon, king prawn & shrimp cocktail
Wild mushroom & truffle soup, truffle cheese croutons

MAIN

Turkey breast, confit goose stuffing, goose fat potatoes, pigs in blankets, sprouts, turkey jus
Halibut, lobster velouté, dauphinoise potatoes
Nut roast, Jerusalem artichoke, candied sprouts, celeriac & horseradish sauce

PRE-DESSERT

Turkish delight

DESSERT

White chocolate & clementine trifle
Christmas pudding, brandy butter & custard
Cheese board

Coffee & homemade truffles

£105 per person

Bain & Bridges at The White Hart

Please do make us aware of any appropriate allergies or intolerances. *(n)* contains nuts *(v)* vegetarian
Our game is locally sourced, as careful as we are it may still contain shot. 10% service charge is added to tables of 6 or more at your discretion

Patrons - Tom & Jamie Bainbridge