



## Christmas at The White Hart

November 23<sup>rd</sup> - December 29<sup>th</sup> 2018

### STARTERS

Wild mushroom mince pie, brandy & peppercorn butter (*V*)  
White Hart prawn cocktail, shrimp beignets, Bloody Mary  
Beetroot cured salmon, toasted sourdough, dill & cucumber cream cheese  
Pork, ham & cranberry terrine, pickles, toast  
Buffalo turkey wing, blue cheese dip, hot sauce

### MAINS

Turkey breast & festive trimmings  
Pigs in blankets toad in the hole, sprouts, gravy  
Smoked haddock & cod cheek fish pie, pea & parsley liquor  
Sea trout fillet, trout bubble & squeak, scampi sauce  
Nut roast, Jerusalem artichokes, cauliflower cheese (*V*)

### DESSERTS

Christmas pudding, brandy butter  
Clementine tart, Cointreau cream  
Chocolate mousse, salted toffee, cherry chantilly cream  
Festive ice creams  
Old Winchester cheese & Christmas cake

**2 courses £24.50 3 courses £27.50**

Pre-book only, tables of 8 or more require a £10pp deposit & pre-order

## Bain & Bridges at The White Hart

Please do make us aware of any appropriate allergies or intolerances. (*n*) contains nuts (*v*) vegetarian  
10% service charge is added to tables of 6 or more at your discretion

Patrons - Tom & Jamie Bainbridge

Head Chef - Gigi Putzu