



## NEW YEARS EVE

£45 per person, sharing tables

### SHARING STARTERS

Homemade venison ham, truffle & celeriac slaw

•

Horseradish cured salmon, smoked salmon mayo, monkfish scampi

•

Tunworth cheese fondue, baked cauliflower, sourdough, pickles

### SHARING MAINS

Slow roast pork belly, savoury tarte tatin

•

Salt baked Sea bass, niçoise salad

•

Goats cheese & mushroom Wellington, roast carrots, wild mushroom gravy

### SHARING DESSERTS

Baked Alaska

•

Homemade truffles

•

Cheese

## 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