



## FESTIVE MENU

November 20<sup>th</sup> - December 24<sup>th</sup>

Max table size 6

### STARTERS

- Wild mushroom mince pie, mushroom & parsley liquor *(V)*
- Coronation turkey taco salad bowl, pickled sultanas, crispy onions
- Potted smoked salmon & prawn cocktail, scampi, toast *(£2 supp)*
- Game sausage roll, sprout slaw, cranberry ketchup
- Cauliflower cheese soup, bread *(V)*

### MAINS

- Roast turkey & festive trimmings
- Sea trout white bourguignon, crisp anchovy, hash browns
- Brie & cranberry nut roast, beetroot boulangère, breaded brie, creamed sprout tops *(V)(N)*
- Beef short rib cottage pie, wholegrain mustard mash, glazed star anise carrot
- Crab mac & cheese, crispy whole softshell crab, sprout slaw *(£4 supp)*
- 10oz sirloin steak, chips, breaded truffle mushrooms *(£4 supp)*

### DESSERTS

- Figgy toffee pudding, toffee sauce, milk ice cream
- Christmas pudding, brandy butter, custard
- Black forest terrine, kirsch cream
- A selection of festive ice creams
- Selection of artisan cheese, biscuits, chutney *(£2 supp)*

**2 Courses £25.50**

**3 courses £29.50**

## Bain & Bridges at The White Hart

Patrons - Tom & Jamie Bainbridge

Please do make us aware of any appropriate allergies or intolerances. *(n)* contains nuts *(v)* vegetarian  
*(supp)* supplement charge

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