

FESTIVE MENU

November 24th - December 24th

STARTERS

Wild mushroom mince pie, mushroom custard *(V)*
Ham Hock & pheasant terrine, cranberry & bacon jam tart
Potato & corn soup, pickled shallot & mature cheddar toastie *(V)*
Maple & thyme cured salmon, winter beets, horseradish, buttermilk & dill

MAINS

Roast turkey & festive trimmings
Beef short rib bourguignon, Vacherin mash *(£3.00 supp.)*
Whole sea bream, pine nut & prune stuffing, pomme anna, leek velouté *(V)*
Salt baked celeriac, king oyster mushrooms, potato rosti, butter roasted carrots,
Old Winchester emulsion *(V)*

SIDES - £4.00 each

Honey & bacon sprouts, roast potatoes, chips, fries, sprout slaw

DESSERTS

Cherry Bakewell trifle
White chocolate & cranberry syrup sponge, eggnog custard
Chestnut & meringue tart, mince pie ice cream
A selection of ice creams
Seasonal cheese board *(£4.00 supp.)*

2 Courses £29.00

3 Courses £35.00

Pre-order only, for tables of 8+

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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