

THE WHITE HART FESTIVE MENU

November 24th - December 23rd

2 Courses £29.50 - 3 Courses £36.00

Glass Brut Champagne "Premier Cru", Forget Brimont NV £12.00

Rosé Champagne "Premier Cru", Forget Brimont NV £14.00

Mulled Aperitivo Spritz £11.00

BFG Sour £10.00

Christmas Cake Negroni £10.50

STARTERS

Game soup, sourdough

Wild mushroom mince pie, cauliflower mash, gravy *(Ve)*

Prawn cocktail, scampi, iceberg, confit tomatoes, cucumber

Honey roast ham scrumpet, Lincolnshire Poacher custard, pineapple relish

Smoked mackerel pate, whipped burnt butter, pickles, sourdough

MAINS

Roast turkey, pigs in blanket stuffing, roast potatoes, bacon sprouts, bread sauce, cranberry, gravy

Nut roast, spiced parsnip, tempura sprouts, sage onion & red wine gravy *(V)(N)*

Beef short rib Bourguignon, herb & butter crushed new potatoes

Pork Prime rib, truffle fries, sprout slaw, Tilbury steak sauce

Salmon fillet, salt cod bubble & squeak, warm tartar sauce

SIDES - £4.50 each

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

DESSERTS

Chocolate & clementine trifle, Cointreau cream

The Tilbury figgy toffee pudding, toffee sauce, brandy ice cream

Mulled wine poached pear, pear sorbet, toasted oats *(Ve)*

Colston Bassett Stilton, Christmas cake, honey roast grapes

A selection of festive ice creams

Milk, chocolate orange, cherry, salted toffee fudge, brandy custard

Seasonal cheese board, biscuits & chutney *(£4 supp)*

Moscato Passito Dessert Wine, Palazzina, Italy, 100ml £8.50

Krohn Port, Portugal, 100ml Tawny £6.50 or LBV £9.00

FESTIVE CHEESE & PORT TO FINISH

£40 serves 2-4 people

Selection seasonal cheeses, Christmas cake, honey roast grapes, biscuits & chutney

250ml carafe of Krohn Tawny Port

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

Discretionary 12.5% service charge is added to all bills