

Christmas day 2017 at the White Hart Congresbury

Glass of prosecco or orange juice on arrival

Starters

Lightly spiced butternut squash soup (V)(GF)

Garnished with double cream, croutons and served with warm bread

Pork, Pancetta and apple terrine (GF)

Pickled mushrooms, apple compote, crackling and bruschetta

Seafood salad (GF)

Lobster, crayfish, prawns, langoustine on a bed of lettuce, Marie rose sauce, warm bread and butter

Beetroot and goats cheese tartlet (V)(GF)

Smokey beetroot, crumbled goats cheese and golden beetroot piccalilli

Mains

White hart Christmas day banquette (GF)

Slow roasted topside beef, traditional roast turkey, rosemary leg of lamb, pork loin, nut roast (V)

All served with honey roasted parsnips, walnut and bacon sprouts, glazed carrots, braised red cabbage,

Cauliflower cheese, stuffing, Yorkshire pudding, pig in blanket, roast potatoes and gravy

Pancetta cod loin (GF)

6oz cod loin wrapped in pancetta on a bed on red pepper risotto topped with Roquette and parmesan

Brie and cranberry wellington (V)(GF)

Sauté potatoes, red wine jus and a vegetable medley.

Desserts

Triple chocolate cheesecake (GF)

Served with fresh double cream

Trio of sorbet (GF)

Topped with fresh berries and whipped cream

Traditional Christmas pudding (GF)

Served with brandy custard

Winterberry crumble (GF)

Served with homemade custard

Followed by coffee or tea and mince pies

Monday the 25th of December

£55.95 per head

T&C'S apply see reverse for details

