

White Hart Festive Fayre 2018

Starters

Roasted carrot and parsnip soup (V)(GF)

Garnished with double cream, vegetable crisps and served with warm bread

Duck and pork terrine (GF)

Homemade duck terrine wrapped in streaky bacon served with cranberries and pistachios

Smoked salmon and prawns (GF)

Smoked salmon and prawns served on a bed of mixed leaf salad, horseradish and a lime vinaigrette

Garlic and cheese stuffed mushrooms (V)(GF)

Mushrooms stuffed with our five-cheese mixture topped with roquette

Mains

White Hart Traditional Christmas Dinner

Choose from

Slow roasted Silverside Beef (GF)

Nut roast (V)

Roast Turkey (GF)

All served with honey roasted parsnips, sprouts, glazed carrots

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

Salmon en croute

Homemade pastry filled with salmon and spinach served with seasonal vegetables

Mushroom and squash wellington (V)

Served with seasonal vegetables

Desserts

Toffee lumpy bumpy

Served with fresh strawberries

Homemade chocolate brownie

Served with Vanilla ice cream and champagne chocolate sauce

Traditional Christmas pudding (GF)

Served with brandy custard

Citrus cheesecake (GF)

Served with coulis and double cream

3 courses only £ 21.95 per person

Available 30th November - 22nd December 2018

White Hart Festive Fayre Booking form

Deposit amount	
Form of payment	
Date received	
Received by	

Name:-

Address:- Contact Number:-

Number in Party:- Date of booking:-

Time of booking:- Food to be served:-

Pre order form

Name->																								
Garlic mushrooms																								
Salmon and prawns																								
Duck terrine																								
Soup																								
Nut roast																								
Beef																								
Turkey																								
Mushroom wellington																								
Chocolate brownie																								
Lumpy bumpy																								
Xmas pud																								
Cheesecake																								

Festive fayre parties are a minimum of 4 people(if fewer people are interested please call), available 30th November – 22 December .All festive fayre menu choices must be received by at least 14 days prior to your booking date along with a 50% deposit per person. The amount is then payable in full on the date of your booking. We apologise but deposits are non-refundable and are charged if an individual cancels. Bookings not available on Sunday. Gluten free meals are available where stated on the menu however this must be stated on the booking form. Payment by cash or card only we do not accept cheques.

