

## CHRISTMAS MENU Two Courses £27 Three Courses £33

Menu available from Friday 29<sup>th</sup> November until 22<sup>nd</sup> December £10pp deposit required at booking.

## **TO START**

Carrot & Ginger Soup, Coriander Crema, Warm Sourdough (V/VGR/GFR) Chicken Liver Pate, Pear & Brandy Chutney, Toast (GFR) Breaded Brie, Celeriac & Beetroot Slaw, Hot Honey Glazed Walnuts (V) Mulled Wine Cured Salmon, Blood Orange & Fennel Salad, Crème Fraiche, Caviar (GFR) Tempura Wild Mushroom, Nori Salt & Japanese 7 Spiced Vegan Mayonnaise (VE/GFR)

## MAINS

Roast Turkey, Chestnut Apricot Stuffing, Pig in Blanket & Herb Roasted Potatoes (GFR)

Smoked Haddock Kedgeree Risotto, Poached Egg & Samphire Bhajis

Pork Belly, Sweet Potato Puree, Braised Red Cabbage & Black Pudding

Bon Bon Gnocchi, Roasted Cauliflower, Green Goddess Pesto & Vegan Feta (VE)

8oz Sirloin, Roasted Vine Tomato, Mushrooms Handcut Chips & Bearnaise Sauce (GFR) £5 Supplement.

## DESSERTS

Christmas Pudding & Brandy Sauce

Pecan Pie, Bourbon Butterscotch Sauce & Vanilla Ice Cream Black Forest Chocolate Cherry Cheesecake, Vegan Popcorn Panacotta, Miso Caramel & Passionfruit (VE) Selection of British Cheeses, Chutney, Grapes & Crackers

Bookings 01952 432 901 via phone or our website whitehartironbridge.com

V- Vegetarian | VE- Vegan | VER- Vegan Upon Request | GF- Gluten Free | GFR- Gluten Free Upon Request Please ask staff about allergens if unsure Please make staff aware if a dish need to be Vegan beforehand.

A Discretionary 10% Service Charge is applied to Bills, please let us know if you would like this removed. 100% of Service Charge goes to Staff. Thank You

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