



White Hart Christmas 2025

Two Courses £30 Three Courses £38

Menu available from Friday 29th November until 22nd December

£10pp deposit required at booking.



Starter

Roasted Cauliflower Soup, Thyme Oil & Parmesan Crisp (V/GFR)

Duck Liver Pate, Tamarind Puree & Focaccia Crouton

Smoked Salmon Roulade, Pickled Cucumber, Pea Purée & Lime Dressing (GF)

Sage Breaded Brie, Cranberry & Red Onion Chutney, Bacon Crumb

Roasted Parsnip, Fig Compote, Sprout Purée & Kale Crisp (VE/GF)



Main

Rolled Turkey Escalope, Chestnut Stuffing, Butter Roasted Potato, Parsnip & Herb Gravy

Lemon Crusted Bream, Dill Crushed Potato, Broccoli & Crayfish Cream (GF)

Sage Roasted Pork Loin, Fondant Potato, Parsnip, Roasted Carrot & Peppercorn Sauce (GF)

Slow Cooked Venison, Pomme Purée, Crispy Carrot Nest & Red Wine Reduction (GF)*

Wild Mushroom & Roasted Onion Wellington, Chestnut Tossed Greens, Herb Sauce (VE)

Gnocchi, Sundried Tomato, Spinach, Herb Oil & Parmesan (V)

***£5 Supplement**



Dessert

Christmas Pudding & Brandy Sauce (V)

Wild Berry Cheesecake & Dark Chocolate Shard (VE)

Orange Crème Brûlée & Cinnamon Shortbread (GF)

Lemon & Lime Tart, Raspberry Gel, Chocolate Ice Cream (V)

Selection Of British Cheeses, Pear Chutney, Grapes & Crackers (V/GFR)*

*** £3 Supplement**

V- Vegetarian | VE- Vegan | VER- Vegan on Request | GF- Gluten Free | GFR- Gluten Free on Request

Please ask staff about allergens if unsure

Please make staff aware if a dish needs 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