



THE WHITE HART
HOTEL

Christmas Day Lunch

Selection of Canapés

Starters

Wild Mushroom & Tarragon Soup with Truffle Oil & Goat's Cheese Toast (can be DF/GF/V)

Salad of Smoked Duck Breast, Blood Orange & Mango, Duck Crackling & Pistachios (GF, DF)

Home Cured Beetroot & Dill Gravadlax, Dill Foam Beetroot Crisps & Rye Toast (can be DF/GF)

Butternut Squash, Sage & Binham Blue Arancini with Confit Tomatoes and a Watercress & Chestnut Puree
(can be Vegan/GF)

Mains

Roast Turkey Breast with Goose Fat Roast Potatoes, Sage Stuffing, Pigs in Blankets, Honey Roasted Root Vegetable, Brussel Sprouts, Braised Cabbage and Chef's Gravy (DF)

Herb Crusted Salmon Supreme with Saffron & Spinach Potato Cake, Tian of Vegetables and a Spinach & Lemon Velouté (can be GF/DF)

Prune & Armagnac Stuffed Loin of Pork, Roasted Vegetables, Wilted Greens, Potato Cake, Crackling and a Brandy Cream Sauce (GF, can be DF)

Mille Feuille of Roast Vegetables served on a Winter Minestrone with Vegetable Crisps (V, can be Vegan/GF)

Desserts

Traditional Christmas Pudding with Winter Berry Compote and Brandy Sauce

Mango & Passion Fruit Parfait with a Cream Filled Brandy Snap (can be GF)

Poached Pear & Almond Tart with Mulled Wine Jelly & Chantilly Cream (can be GF)

Fresh Fruit Salad with Champagne Sorbet (Vegan)

Warm Chocolate Brownie with Chocolate Sauce & Vanilla Seed Ice Cream (GF)

White Hart Cheeseboard served with Celery, Quince Jelly, Frozen Grapes and Cheese Biscuits

Coffee & Petit Fours

£69.95 per person

£35.00 per child

PRE-ORDER FORM

We can only accept pre-orders using this form.
Please mark ALL dietaries on this form as per the menu suggestions

STARTERS	Number Required			MAINS	Number Required			DESSERTS	Number Required		NOTES
	As Per Menu	Dietary Amendment	Total		As Per Menu	Dietary Amendment	Total		As Per Menu	Total	
Soup				Turkey				Xmas Pud			
Salmon				Salmon				Parfait			
Beetroot				Pork				Brownie			
								Tart			
Arancini				Mille Feuille				Cheese			
								Fruit			

PLEASE NOTE

- A £50 non-refundable deposit will be required upon booking; unfortunately, we cannot take provisional reservations.
- All reservation times are the actual time of the food being served; therefore, we cannot delay this on the day due to other reservations being taken around this time.
- Please note that time alterations cannot be made after the initial reservation.
 - All pre-orders will need to be received 10 days prior to the event.
 - We will be open from 11:30am for pre dinner drinks.