



THE WHITE HART
HOTEL

Christmas Day Lunch

Selection of Canapés

Starters

Wild Mushroom, Truffle & Chervil Soup with Parmesan Crisps (V, GF, can be DF)

Honey & Five Spice Scented Goose Breast Carpaccio, Candied Grapefruit with Mint Oil & Sourdough Croute (DF)

Smoked Salmon, Spring Onion & Dill Bon Bons with Light Curry Foam & Almond Crisps (DF, GF)

Chargrilled Smoked Tofu, Onion Seed & Almond Tuille with Fig Jam (Vegan, GF, DF)

Mains

Roast Turkey Breast with Goose Fat Roast Potatoes, Sage Stuffing, Pigs in Blankets, Honey Roasted Root Vegetables, Brussel Sprouts and Chef's Gravy (DF, can be GF)

Salmon & Plaice En Croute, Confit Potato, Chargrilled Carrots, Beetroot Crisps and a Tarragon Beurre Blanc

Venison Loin Pepper & Juniper Crust, Celeriac Dauphinois, Smoked Baby Vegetables with a Port & Redcurrant Jus (GF)

Vegan Christmas Dinner; Meatless Breast, 'Happy Pigs in Blanket', Homemade Stuffing, Roasted Root Vegetables & Chef's Vegan Gravy (Vegan, DF)

Desserts

Traditional Christmas Pudding with Winter Berry Compote and Brandy Sauce (can be both DF or GF)

Iced Whisky Cream, Green Tea Syrup & Pistachio Biscotti

Dark Chocolate & Tia Maria Mousse with Cherry Jam and a Brandy Snap

Mulled Wine Pannacotta with Chargrilled Pear & Shortbread (GF)

White Hart Cheeseboard served with Celery, Quince Jelly, Frozen Grapes and Cheese Biscuits (can be GF)

Plum, Maple, Walnut & Pecan Tart with Vegan Ice Cream (Vegan, DF)

Coffee & Petit Fours

Homemade Traditional Egg Nog / Vegan Egg Nog

£72.00 per person

£36.00 per child (up to 12 years)

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				Whiskey Cream			
Goose				Venison				Choc Mousse			
Tofu				Vegan				Pannacotta			
								Cheese			
								Vegan Tart			

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 & recommend arriving earlier for pre-dinner drinks.
 - 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
 - Please ensure ALL allergies are identified in the pre-order.