

Bookings 12 - 1 p.m.

Adults £80

Children £25

Christmas Day

MENU



THE
WHITE
HART



Bucks Fizz - A little sparkle to start

Starters

Salmon & Prawn Cocktail

Stout cured salmon & king prawns in a homemade seafood sauce, served on a bed of fresh salad with a wholemeal seeded roll

Homemade Soup

Classic tomato & basil soup topped with Parsnip twirls & served with a crusty Ciabatta

Mini Camembert

A whole mini Camembert served with crusty ciabatta & a balsamic dressed salad garnish

Game terrine

Wild boar layered over a coarse pork, venison, duck, chicken & pork liver pâté, wrapped in bacon. Served with real ale chutney, salad garnish & warm ciabatta

Main Course

Our trio of meats from the carvery
Why choose on Christmas Day when you can have all three!

Rib of beef - Turkey Breast - Roasted Ham

All served with the classic accompaniments:
Sprouts, maple syrup roasted parsnips, carrots, cabbage & bacon, pigs in blankets, roast potatoes & homemade yorkshire pudding. Served with port, orange & cranberry stuffing.

Meat not your thing?

Try our

Parsnip, Cranberry & Chestnut Loaf

Homemade vegetarian meatloaf with roasted chestnuts, cranberries & topped with roasted parsnip

Dessert

After dinner mint truffle torte

Peppermint Crisp Mousse on a Bourbon Biscuit base, topped with a Chocolate Truffle & finished with an After Dinner Mint Chocolate Thin, Dark Chocolate Shavings & Sugar Mint pieces

Salted Caramel Profiteroles

Choux pastry filled with a salted caramel cream drizzled with a salted caramel sauce

Sherry Trifle

Sherry soaked sponge, topped with layers of raspberry compote, custard mousse & cream, finished with toasted flaked almonds

Christmas Pudding

Our take on this classic festive dish served with brandy sauce & rum-raisin ice cream

Cheese & Biscuits

A selection of local cheeses served with a mix of crackers & grapes

Lyburn Gold (Salisbury) This British award winner has a creamy, smooth texture similar to a Gouda

Lyburn Oak Smoked A light delicate flavour & a glorious caramel colour

Lyburn Garlic & Nettle A young, well balanced cheese with a hint of garlic & onion. The nettle gives this cheese a hint of colour

Isle of Wight Blue Cheese A stunning creamy soft blue cheese made by hand

Isle of Wight Soft Brie A delicious, organic cheese that fits nicely in between the Brie & Camembert brackets

Coffee & Mince Pies

A fresh ground Italian coffee served with truffle chocolate & a mince pie

Latte - Americano - Flat White - Espresso - Cappuccino

Christmas Day Children's Menu



Starter

Classic homemade tomato & basil soup

Main Course

A smaller portion of our festive carvery with all the trimmings
or
Homemade linguini pasta in a tomato & basil sauce

Dessert

A Neapolitan snowman ice cream & a chocolate Christmas tree.
or
Chocolate cake with cream or ice cream

Christmas Day Order Form

Name _____

Number of adults _____ Number of children _____ Total number in party _____

Date _____ Time _____ Highchair required? Y N

Table number _____ Booked before 30th Oct? Y N

Starters	Adult	Children
Salmon & Prawn Cocktail	<input type="text"/>	
Game Terrine	<input type="text"/>	
Homemade Soup	<input type="text"/>	<input type="text"/>
Mini Camembert	<input type="text"/>	
Main Course		
Trio of Meats from the Carvery	<input type="text"/>	<input type="text"/>
Parsnip, Cranberry & Chestnut Loaf	<input type="text"/>	
Linguini Pasta	<input type="text"/>	<input type="text"/>
Dessert		
Mint Truffle Torte	<input type="text"/>	
Salted Caramel Profiteroles	<input type="text"/>	
Sherry Trifle	<input type="text"/>	
Christmas Pudding	<input type="text"/>	
Snowman Ice Cream & a Chocolate Christmas Tree.		<input type="text"/>
Chocolate Cake with Cream or Ice Cream		<input type="text"/>

If you have any dietary requirements please let us know in this box & we will do our very best to accommodate you

Boxing Day

What is Boxing Day without the traditional British bubble & squeak fry up?
Eat with us on Christmas Day & receive a voucher for a complimentary bubble & squeak Boxing Day fry up!

Parties of 6 and over: Book before the 30th October & receive a complimentary bottle of Prosecco with your meal