



I'M DREAMING OF
**THE
WHITE
HART**
CHRISTMAS

Christmas Day

For groups of up to 6 people to
celebrate this glorious day

Festive Amuse Bouche & Glass of Collet 'Art Deco' NV Champagne

Trio of Soups, Sourdough & Netherend Farm Unsalted Butter
Seared Scallops, Butternut Squash & Pea Puree, Bacon, Truffle Oil
Duck & Black Pudding Terrine, Larry's Pear Chutney, Melba Toast, Fine Herbs
Roast Figs, Goats Cheese Mousse, Fennel & Orange Jam, Herb Crostini (V)

Bronze Turkey Paupiette, Chestnut Stuffing, Pigs in Blankets, Roasting Juices
Pavé of Venison, Wild Mushroom Tart, Red Wine Jus, Horseradish Ice-cream
Wild Mushroom & Port Wellington, Spinach, Port & Cranberry Sauce (V)
Roast Salmon & Cod Mousseline, Charlotte Potatoes, Courgette, Clam, Tomato & Dill Butter

*All Served with Chateau Potatoes, Braised Red Cabbage,
Chestnut Sprouts, Confit Carrots, Honeyed Parsnips*

Home-made Christmas Pudding, Brandy Sauce Ice Cream & Clotted Cream
Passionfruit Cheesecake, Mango Sorbet
Dark Chocolate Delice, Coffee Mascarpone Mousse, Rum Crème Fraiche, Chocolate Crackling

Selection of Local Cheese for the Table

Coffee, Mince Pies & Sweet Things

£75 per person, with a deposit of £30, payable on booking
Pre-Orders not later than 18th December

In the event that Government regulations mean, for whatever reason, that we are not able to serve you on Christmas Day, we will give you a voucher for the full value of your deposit, to be redeemed in the coming year.

Please note that some of our dishes may contain nuts, dairy, cereals containing gluten and other ingredients that may be allergens. Owing to the nature of our operation, we cannot fully guarantee that any food or drinks will be completely free from any of the allergens that may be incorporated in certain items. Product specifications may change periodically and may have changed since your last visit. Our fish dishes may contain small bones. **All prices include VAT at the current rate.**