

White Hart Tap Festive Menu

Starters...

Fresh Plum Tomato & Carrot Soup served with Garlic & Rosemary Focaccia (v)
Ham Hock & Sage Terrine with Peach Chutney & Melba Toast
Fire Roasted Pepper, Cherry Tomato & Balsamic Red Onion Tartlet (v)
Smoked Mackerel Pate with Melba Toast & Shredded Rainbow Beetroot
Deep Fried Breaded French Brie with Honey Drizzle & Spiced Cranberry Chutney (v)

Main Courses...

Traditional Roast Turkey

Roast Turkey served with Pork & Apple Stuffing, 'Pigs in Blankets', Roast Potatoes, Mixed Vegetables, Honey Roasted Parsnips, Traditional Turkey Gravy & Spiced Cranberry Chutney
Homemade Spinach & Mixed Nut Cutlet Available (v)

Cod Loin

Pan Roasted Fresh Cod Loin served with Caper & Parsley Mash,
Rich Tomato Stew & Shelled Mussels

Pork Belly

Slow Roasted, Soft Pork Belly Served with Carrot Puree, Garlic Roast Potatoes, Grilled Tenderstem Broccoli & Sage & Ginger Jelly

Vegetable Roulade (v)

Roast Butternut Squash & Courgette Rolled in a Spinach & Mozzarella Blanket
Served with Garlic & Rosemary Sautéed Potatoes & a Tomato Reduction

Sirloin Steak

6oz Seared, British Sirloin Steak served with Roasted Plum Tomato, Grilled Mushroom, Homecut Chips, Watercress & Rosemary & Garlic Butter
(£2.50 Supplement)

Puddings...

Amaretto Cheesecake with an Amaretti Biscuit Base
Warm White Chocolate & Raspberry Brownie with Raspberry Coulis
Traditional Christmas Pudding with Homemade Brandy Sauce
Chocolate Orange Torte with Orange Segment Marmalade

Cheese Board...

Selection of British Cheese & Biscuits
with Homemade Peach Chutney
(£2 Supplement)

Two Courses... £20.45

Three Courses... £24.95

A deposit of £10 per head is required for all bookings

Phone: 01727 860974 Email: whtpub@gmail.com
Join us on Facebook @whiteharttap