

White Hart Tap Festive Menu

Starters

Roast Cauliflower, Celeriac & Hazelnut Soup with Fresh Bread Roll *(v) (n)*

Prawn Cocktail with Baby Gem Lettuce, Avocado & Marie Rose Sauce *(gf)*

Wild Mushroom Pâte with Melba Toast & Whisky Onions *(vf)*

Deep Fried Breaded Mozzarella on a Tomato & Basil Bruschetta *(v)*

Chicken Liver Pâte with Melba Toast and Shallot & Scotch Whisky Compote

Mains

Traditional Roast Turkey with Seasonal Vegetables, Roast Potatoes, Honey Roast Parsnips, Pork & Apple Stuffing, 'Pigs in Blankets', Homemade Traditional Gravy and Spiced Cranberry Chutney

Spinach & Nut Cutlet with Seasonal Vegetables, Roast Potatoes, Honey Roasted Parsnips, Herb & Onion Stuffing, Vegetable Gravy and Spiced Cranberry Chutney *(v) (n)*

Pan Roasted Salmon Fillet with Herby Pea Mash and Rich Tomato & Shelled Mussel Stew *(gf)*

Root Vegetable Tatin Caramelized Root Vegetables with Scattered Blue Cheese and topped with Crème Fraiche *(v)*

Pork Belly Slow Roasted, Soft Pork Belly with Candied Roast Root Vegetables, Herby Pea Mash, and an Apple & Pork Jus

Sirloin Steak 6oz Seared, with Roasted Plum Tomato, Flat Mushroom, Homecut Chips and Rosemary & Garlic Butter *(gf)*
(£2 supplement)

Desserts *(v)*

Traditional Christmas Pudding with Homemade Brandy Sauce *(n)*

Dark Chocolate & Candied Orange Torte with Chantilly Cream

Salted Caramel Cheesecake with Gingerbread Crumble

Selection of British Cheeses with Traditional Biscuits & Plum Chutney
(£1.50 supplement)

Two Courses... £18.95

Three Courses... £21.95

(n) – contains nuts, (v) – vegetarian, (vf) – vegan. We cannot guarantee that our food is nut-free and for advice on what is suitable for food allergies please ask a member of the team.

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