

White Hart Tap Festive Menu

Starters...

- Roasted Celeriac & Carrot Soup** (v) with Crusty Bread (vgn)
Classic Prawn Cocktail with Baby Gem Lettuce, Avocado & Marie Rose Sauce (gf)
Deep Fried Breaded Cornish Brie (v) with Mulled Spiced Cranberry Sauce (v)
Chicken Liver Pâté with Melba Toast & Caramelised Onion Chutney

Mains...

- Traditional Roast Turkey** with Seasonal Vegetables, Roast Potatoes, Honey Roasted Parsnips, Stuffing, 'Pigs in Blankets', Homemade Gravy and Spiced Cranberry Sauce
Homemade Squash & Spinach Nut Cutlet (v) (n)
with Seasonal Vegetables, Roast Potatoes, Honey Roasted Parsnips, Stuffing, Homemade, Vegetarian Gravy (v) (n)
Pan Roasted Duck Breast Marinated in Chinese Five Spice, with Potato Dauphinoise, Grilled Green Beans & Cherry Glaze
Salmon Fillet with Caper Mash, Blanched Tenderstem Broccoli & Flat Leaf Parsley Sauce (gf)
Pork Belly Slow Roasted, with Savoy Cabbage & Spring Onion Colcannon Mash, Maple Glazed Root Vegetables, Mash & Somerset Cider Sauce
Mushroom, Garlic & Spinach Wellington (vgn) in Vegetarian Puff Pastry served with Roasted Root Vegetables, Roast Potatoes & Gravy (vgn)

Desserts... (v)

- Traditional Christmas Pudding** with Homemade Brandy Sauce (n)
Dark Chocolate & Candied Orange Tarte with Chantilly Cream
Apple & Winter Berry Crumble with Vanilla Custard
Mixed Fruit Salad with Whipped Coconut Cream (vgn) (gf)

Selection of Fine British Cheese
with Traditional Biscuits & Red Onion Chutney
(£2.50 supplement)

Two Courses... £25.95

Three Courses... £29.95

£15 Per Person Deposit & Pre Orders Required

(v) = Vegetarian, (vgn) = Vegan, (n) = Contains Nuts. ... We cannot 100% Guarantee that our food is Nut Free...
For advice on what is suitable for you, including any other allergies, please ask a team member.
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