



THE  
WHITE HART  
COUNTRY INN

## Christmas Day Menu

### Starters

**Honey Roasted Butternut Squash Soup** *V*  
Served with Warm Ciabatta

**Baked Garlic & Lemon Langoustine** *GF*  
Topped with Mint Pea Puree & Fresh Salsa Verde

**Shredded Pork Pancake**  
Topped with BBQ Sauce, Salad Garnish

**Goats Cheese Stuffed Aubergine** *GF*  
Mixed Baby Leaf & Vinaigrette

### Mains

**Roast Norfolk Turkey**  
Pigs in Blankets, Chestnut Stuffing

**Honey Mustard Duck Leg** *GF*  
Slow Cooked Duck Leg Served with Smooth Cauliflower Puree  
& Mixed Veg

**Garlic Butter Whole King Prawns** *GF*  
Topped with capers, anchovy's & garlic butter

**Portobello Mushroom, Beetroot, Chestnut & Goats Cheese en  
Croûte** *V*  
Smooth Broccoli Puree, Seasonal Veg & Béarnaise Sauce

All Served with Roast Potatoes, Honey Roasted Parsnips, Chantey Carrots & Brussels Sprouts

### Dessert

Traditional Christmas pudding, Brandy Sauce

Chocolate Brownie, Warm Fudge Sauce & Vanilla Ice Cream *GF*

Scotch Whisky & Raspberry Cheesecake

Winter Berry Crème Brûlée *GF*

Selection of British Cheese & Biscuits

Coffee & Tea  
Petit Fours



£75 per person  
£35 (children under 12)



An optional service charge of 10% will be added to all bills.

Our food is prepared and cooked daily on the premises using only the freshest and finest of local ingredients. During busy periods there may be a slight delay, we ask for your consideration at these times, rest assured we are doing our very best to ensure that the standard and quality of our products is not compromised. All our dishes may contain allergens and nuts, for details please ask to see our allergen information folder (*GF*) Gluten Free. (*V*) Vegetarian. Nuts – whilst we make every effort to ensure that our fresh food is prepared in a systematic environment, we cannot guarantee that there are no nut or allergen traces in our food. All prices include vat at 20%

