

CHRISTMAS FAYRE MENU

Starters

Broccoli & Stilton Soup (v, gf)

A classic flavour combination, served with crusty roll.

Smoked Salmon, Fennel & Clementine Salad (gf)

Refreshing flavours of clementine & fennel cut through the salty richness of the smoked salmon.

Chicken Kofta (gf)

Chicken with spring onions, chilli, ginger & garlic with cumin, fresh coriander mixed then grilled till golden & served in flat bread with a spicy mango salad.

Taste of India

Seekh kebab, onion bhaji & meat samosa served with dips & garnish.

Veg option – Vegetable & spinach Pakora, onion bhaji & vegetable samosa served with dips & garnish.

Italian Scotch Olives

Giving Olives the scotch egg treatment by rolling them in sausage meat & breadcrumbs before frying, creating a great starter. Served with garlic mayo & crispy sage leaves.

Beef Burrito Bowl (gf)

Tortilla case filled with shredded lettuce, topped with hot chipotle beef, tomatoes & cucumber finished with yoghurt & a lime wedge.

Mains

Traditional Roast Turkey (gf available)

Served with all the trimmings, herb infused roast potatoes & vegetables.

Steak & Tiger Ale Pie

Shortcrust pastry filled with tender pieces of beef steak in ale gravy topped with a golden puff pastry lid.

Served with chips, peas & gravy.

Lemon & Garlic Schnitzel with Puttanesca Sauce.

A crispy chicken schnitzel served with an intense puttanesca tomato sauce.

Tex Mex Cheeseburger

A spicy beef Pattie with a zesty slaw, jalapenos & a rich cheese sauce.

Served with chips & salad garnish.

Luxury Fish Pie

Pieces of fish & prawns cooked with white wine, butter, herbs & cream, topped with creamy potatoes & cheese, then grilled till golden.

Served with a selection of vegetables.

Moroccan Spiced Pork (gf)

Pork Loin marinated in beautifully warming & aromatic Moroccan spices, roasted till deliciously tender.

Squash & Stilton Veggie Toad in the Hole (v)

This veggie toad in the hole replaces sausages with caramelised roasted squash, before being dotted with stilton and baked until gooey & oozing.

Unless otherwise stated all main meals are served with festive potatoes & vegetables.

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Desserts

Traditional Christmas Pudding

Served with brandy sauce or custard.

Chocolate Fondant (n)

A melt in the middle chocolate cake.

Topped with pistachio Ice Cream.

Warm Fruity Waffle

A delicious warm waffle topped with fruits of the forest & finished with vanilla ice cream.

Gingerbread Cheesecake

*Creamy vanilla cheesecake laced with white chocolate on a bed of dark ginger cake
garnished with white chocolate curls & gingerbread chunks.*

Oozing Warm Chocolate Fudge Cake

Served with ice cream & chocolate dusting.

White Chocolate & Raspberry Cheesecake

*A white chocolate cheesecake set on an all-butter biscuit base
& topped with a raspberry compote & raspberries.*



Mini Cheese Board Selection

Various cheeses brie, stilton & cheddar served with a selection of biscuits.

Two Courses £ 27.50

Three Courses £32.50

Christmas Fayre Menu available from 4th December until 22nd December
£10 per person non-returnable deposit required along with a pre-order.

To book a table please phone

01604 762940.

www.whitehartoughton.co.uk