

The White Hart 2024 Christmas Fayre Menu

Starters

Minestrone Soup (v, gf)

A delicious soup made with herbs, vegetables, beans & pasta finished with pesto & grated parmesan.

Sticky Garlic Chicken bites

Pieces of chicken breast coated in panko bread-crumbs then baked till golden, topped with a beautiful sticky sauce of honey, soy garlic, ginger & hoisin



Indian Trio

Onion bhaji, seekh kebab, vegetable samosa or (v) onion bhaji, vegetable samosa, dill leaf pakoda. Both served with dips & garnish.

Greek Pork Souvlaki

A classic Greek dish consisting of grilled pork skewers that have been infused with a delicious garlicky bright & aromatic marinade, considered as one of the most iconic Greek street foods. Served with warm pitta bread, a red onion, tomato garnish & tzatziki.

Prawn Cocktail (gf)

Tasty Prawns on lettuce finished with a seafood sauce topping. Served with brown bread.



Mexican Beef or Vegetable Nachos (gf)

Tortilla chips topped with chilli beef, salsa, cheese melted & finished with guacamole & sour cream. Vegetable option available

Mains

Traditional Roast Turkey (gf available)

Roast turkey, with pigs in blanket, Christmas stuffing.

The Pie Club

A choice of Steak & Tiger Ale, Chicken, Ham & Leek or Spicy Bean (v) Served with Chips, peas & gravy boat.

Baked Cod Loin with Lemon & Garlic (gf)

Delicate cod loin Mediterranean style with a few spices & mixtures of lemon juice, olive oil & garlic.



Sausages with Mustard Mash

Lovely traditional English sausages with a mustard mash & Cumberland, port & onion sauce gravy.

Baked Huli Huli Chicken

An embrace of Hawaiian cuisine, this dish is a celebration of flavours, combining the sweetness of pineapple with the depth of soy sauce, the warmth of ginger & richness of garlic.

Steak Hot Pot with Herb Crusted Dumplings

A classic winter warmer, the herb crusted dumplings add an extra dimension to this wonderful dish.

Ravioli with Tomatoes, Asparagus & Herbs

This vibrant & flavourful dish combines tender cheese ravioli with asparagus, juicy cherry tomatoes & aromatic herbs with a touch of lemon & parmesan for extra brightness.



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

Desserts

Traditional Christmas Pudding

Served with brandy sauce.

Passion Fruit & Raspberry Cheesecake

Creamy, slow baked cheesecake with raspberry sauce & raspberries, finished with an exotic passion fruit glaze & set on a digestive biscuit base.



Warm, Oozy Chocolate Fondant

A warming soft centred fondant topped with clotted vanilla ice-cream & a chocolate dusting.

Apple & Mulled Wine Crumble Pie

Sweet pastry case filled with Bramley apple & mulled wine topped with an oatly crumble.

Cherry Kirsch Torte

Chocolate fudge cake soaked with kirsch and topped with a white wine & vanilla mousse, marbled with sweet black cherries, topped with chocolate ganache & white chocolate shavings.

Chocolate & Salted Caramel Profiteroles

Served with pouring cream.

Mini Cheese board Selection

Various cheese brie, stilton & cheddar with a selection of biscuits



Two Courses £28.00 - Three Courses £33.00

Christmas Fayre Menu available from the 4th of December until 20th December . £10 per person (non-returnable) deposit required along with a pre-order. To book a table please call 01604 762940



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www.whiteharthoughton.co.uk