

The White Hart Christmas Day Menu 2025

Starters

Chicken & Leek Soup with Parmesan Dumplings

This is a warm hearty soup which combines tender chicken, sweet leeks with a flavourful broth & delicious cheesy dumplings

Roquefort Toast with Peppered Pears (v)

Peppering the pears gives the whole thing a little attitude without being overpowering. Served with creamy whipped roquefort & toasted sour dough

Wasabi Scallops (n)

Scallops rolled in sesame seeds quickly browned & served with grated scallions & Bok choy, with a wasabi mayonnaise

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

Honey Lime Chicken & Avocado Lime Stack

Tender honey lime chicken, fragrant cilantro rice and creamy avocado come together in this delectable, layered dish

Karwari Prawns

This is from the west coast of southern India & is responsible for the spices & flavours of these little fish & seafood tikka patties which are made from prawns, crab & fish, fried till crisp with pepper & garlic king prawns on top for an extra wow factor

Mains

Traditional Roast Turkey

Delicious tender roasted turkey served with all the trimmings

Grilled Fillet Steak topped with Prawns & a Creamy Lobster Sauce

A luxurious dish that combines succulent grilled steak with juicy prawns and creamy lobster sauce

Christmas Baked Salmon (n)

Baked salmon with a honey butter glaze, creamy dill sauce & finally topped with a glittering tapenade of dried cranberries, almonds, parsley & orange juice

Chicken Supreme with a Chestnut & Mushroom Truffle Stuffing

A very good way of giving chicken a spin of luxury

Cauliflower Wellington (v)

Saffron spiced cauliflower replaces the beef in this impressive veggie wellington, perfect for a meat free festive feast.

Duck Leg Roulade with Sage Farce & Cranberry Reduction

Duck leg deboned then stuffed with a delicious sage farce cooked to perfection & topped with a cranberry reduction.

All main courses are served with festive potatoes & vegetables.

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Desserts

Traditional Christmas Pudding

Served with brandy sauce.

Chocolate & Cherry Mousse

Chocolate & cherry mousse on a crunchy biscuit base with cherry & chocolate mousse topped with cherry compote, black cherries & chocolate bits.

Mango Passion Cheesecake

Layers of creamy smooth passion fruit and mango-infused buttermilk cheesecake topped with tart passionfruit curd. Finished with a shimmering glaze of passionfruit & mango

Chocolate Caramel Fondant

Traditional moist chocolate sponge pudding with a caramel saucy centre.

Strawberry & Prosecco Truffle

Vanilla sponge base with white chocolate & prosecco flavoured truffle finished with strawberry glaze, strawberry half & white chocolate decoration

Followed by Cheeseboard

A selection of cheeses served with a variety of biscuits & accompaniments

Finishing with Coffees & Mint

£68.50 per person

Bookings only, a non-returnable deposit £20 per person
& pre order required

Come & join us for this special festive occasion with a five-course meal

Dinner commences at 2.30pm with the last course being served at 5.30-6pm

One sitting only, so you have the facilities to enjoy
your relaxing afternoon/evening
depending on how long you want to stay, there is no rush

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