

The White Hart Christmas Fayre Menu 2025

Starters

Mixed Pepper, Sweet Potato, Cauliflower Soup (v) (egg & gf)

This sweet potato cauliflower soup is wonderfully light & made with creamy milk

Grilled Tandoori Chicken skewer on Biryani Rice

Pieces of tender chicken cooked till delicious on a delicious rice on top is a treat of biryani rice

Crispy Shrimp Ball with a Pomegranate Molasses Glaze on a Corn Purée

Ball of crispy deliciousness finished with a drizzle of pomegranate molasses

Italian Pinolina

Ball of warm flatbread filled with prosciutto, aragosta & creamy cheese

A simple yet delicious street food

Balsamic Roasted Garlic Mushrooms

Balsamic soy roasted garb mushrooms in a piping hot

Arancini Balls

Golden, sticky outside, juicy & cheesy inside & deep fried until irresistible, pure heaven

Main Courses

Traditional Roast Turkey

Served with all the trimmings

Leisure Fish Pie

Piece of fish & prawns cooked in a white wine sauce with herbs & topped with creamy potatoes & a sprinkle of melted cheese

Slow Cooked Sri Lankan Lamb Curry

A delicious curry of pieces of lamb marinated

in Sri Lankan spices slowly cooked till tender with spinach & chickpeas. Served with rice & naan

Steak & Tiger Ale Pie

Marinated juicy beef with tiger ale filling

Served with chips, peas & gravy

Lemon-Ginger Chicken with a Pineapple Mango Salsa

This vibrant, tropical inspired dish is packed with sweet, zesty & spicy flavours

Vegetable Cottage Pie(v)

This vegetable cottage pie is comforting & deliciously filling with Quorn, sweet onion & vegetables cooked till delicious & tasty topped with creamy potatoes & baked till golden & crispy on top

Desserts

Christmas Pudding

served with brandy sauce

Bûche de Chocolade

Bûche de chocolat with a creamy white & bûche de chocolat (chocolate) dusted with cocoa powder & piped meringue & soft, flavoured chocolate sauce

Warm Chocolate Fondant

served with vanilla ice cream

Leimon Cheesecake

Lemon curd cheesecake with a crunchy biscuit base & a centre of lemon compote decorated with lemon curd and fresh lemon

Caramel Apple Gravy Pie

Sweet juicy rice layered with caramelised bruised apples & crumble decorated with apple jelly
Served with custard

Two courses £27.50

Three courses £35.00

A deposit of £5 per person (non-refundable) is required

This menu is available from 2nd December to 21st December

Lunchtime or evening - booking essential

If you require any further information,

please contact Traci on 01604 762940