The White Hart
Christmas Fayre Menu
2026

Starters

Roasted Red Pepper, Tomato & Red Onion Soup (v, gf)
Rich, full flavoured seasonal soup served with a roll & butter.

Creamy Greek Chicken Flatbread
Golden seasoned chicken with olive oil, garlic, oregano & lemon, served on warm flatbread layered with tzatzikisauce & topped with, cucumber, tomatoes, red onion & feta crumb. Finished with fresh herbs & olive oil.

Ricotta & Borlotti Bean Pâté (v)
Light yet full flavoured pâté served with toasted crusty bread.

Mini Seafood Muffin Pot Pie
This seafood pot pie folds shrimp & crab into a creamy old bay filling beneath a golden cheddar biscuit topping, delivering a tender bubbling centre with a savoury crisp-edge finish.

Crispy Hot Honey Lemon Feta Chicken Strips
Panko coated chicken with parmesan, garlic, smoked paprika & oregano. Finished with feta crumb, hot honey lemon drizzle, parsley & lemon zest.

Spicy Beef Pancakes
Stir fried steak with spring onions, ginger, garlic, chilli, vinegar, sugar & soy sauce, wrapped in thin Chinese five spiced pancakes.

Main Courses

All main courses are served with Christmas seasonal vegetables & herb roasted potatoes unless otherwise stated.

Traditional Roast Turkey
With pigs in blankets, seasonal stuffing, festive trimmings & herb infused roast potatoes.

Golden Herb Cream Baked Cod (gf)
Flaky cod gently baked in a silky lemon herb cream sauce.

Steak & Ale Pie
Shortcrust pastry base with hearty steak & ale filling, topped with puff pastry. Served with chips, peas & a gravy boat.

Chicken, Mushroom & Spinach Bake
Chicken breast topped with baby spinach & sliced mushrooms, seasoned with herbs & garlic, finished with creamy cheese sauce & baked golden.

Savoury Mushroom & Gruyère Pastry Braid (v)
Flaky puff pastry wrapped around golden mushrooms, nutty Gruyère & fragrant herbs.

East Indian Rich Creamy Chicken Curry
Warmly spiced, comforting creamy curry served with fluffy basmati rice & buttery naan.

Desserts

Christmas Pudding
Served with brandy sauce.

French Apple & Rhubarb Tarte
Traditional French sweet shortcrust pastry filled with crisp apple wedges & rhubarb in Normandy style cream.

Chocolate Junkyard
Layers of chocolate truffle & moist chocolate sponge on a biscuit base topped with assorted chocolates, chocolate drizzle & gold glitter dust.

Passionfruit & Orange Cheesecake (vgn)
Vegan cheesecake with a crunchy base, creamy orange filling & passionfruit glaze.

Belgian Waffle
Warm waffle topped with blueberry & strawberry compote & vanilla ice cream.

FESTIVE DETAILS

Available: 2nd December – 22nd December
Booking: Essential
Deposit: £10 per person (non refundable)
Pre order is required

PRICING

Two Courses:£29.50
Three Courses: £37.50

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