

CHRISTMAS MENU

Tuesday 1st of December—Thursday 24th December

A **£10.00 pp** Deposit and Preorder is required for parties of all sizes

£37.50—2 courses

£44.50—3 courses

Excluding Sundays

Both options include a Christmas Cracker on arrival and a Mince Pie to finish

Only Sunday Menu available Sundays throughout December

Starters

Honey Roast Parsnip, Apple and Celery Soup with Chilli Jam **V GFA DFA** Sliced Ciabatta & Herb Butter

Corn Fed Chicken and Ham Hock Croquette Spiced Plum Chutney, Braised Baby Gem Lettuce, Roasted Pecan Nuts, Balsamic Glaze

Smoked Salmon and Dill Rilette **GFA** Herbed Croutes, Sundried Cherry Tomato, Dressed Mixed Leaves

Duck and Chicken Liver Pate **GFA** Toasted Sourdough, Red Onion Marmalade & Pickled Vegetables

Pan Fried Tiger Prawns Marinated in Lemongrass and Chilli **GF DFA** Steamed Jasmine Rice

Confit Bedfordshire Pork Belly Bites **GFA** Julienned Vegetables, Sesame, Honey and Ginger Dressing

Smoked Haddock, Pea and Courgette Risotto **GF** Free Range Poached Egg

Panko Breaded Goats Cheese and Smoked Cheddar Bon-Bon **V** Beetroot Puree and Crispy Kale

Mains

Roast Breast of “Hertfordshire” Turkey **GFA** With Pigs in Blankets, Brussel Sprouts, Honey Glazed Parsnips, Roast Potatoes, Sage Crushed Carrots, Steamed Market Vegetables, Onion and Sage Stuffing & Rich Turkey Gravy

Slow Cooked Rolled Lamb Shoulder and Minced Lamb **GF DFA** Spinach, Creamy Mash Potatoes, Braised Carrots, Steamed Green Beans, Redcurrant & Rosemary Jus

Parma Ham—Wrapped Roasted Pheasant Breast & Confit Pheasant Leg **GF DFA** Fondant Potato, Tenderstem Broccoli, Blueberry Puree, Red Wine Jus

28 Days Matured Sirloin of British Beef (£5.00 supplement) **GFA DFA** Grilled Tomatoes, Field Mushroom, French Fries, Watercress and Peppercorn Sauce

Baked Cod Fillet **GF** Dill Potato Cake, Roasted Cherry Tomatoes, Mangetout, Leek Chiffonade, Baby Prawn “Lafayette” Sauce

“The White Hart” Nut Roast **GFA DFA VA** Roast Potatoes, Steamed Market Greens, Honey Glazed Parsnips, Crushed Sage Carrots, Brussel Sprouts & Vegetarian Gravy

Pan Fried Seabass **GF DFA** Herbed Crushed New Potatoes, Steamed Kale and Tenderstem Broccoli, Mango & Tomato Salsa

Steak and Ale Pie **GFA** In an Individual Pie Dish with a Puff Pastry Lid, Served with Chunky Chips and Market Greens

Roasted Pork Tenderloin **GFA DFA** Herb and Pistachio Crumb, Honey & Ginger Glaze, Potato Puree, Roast Apple, Creamy Savoy Cabbage & Bacon

Mediterranean Vegetable Wellington **V GFA** Sweet Potato Puree, Tenderstem Broccoli, Roasted Almond Flakes & Vegetarian Gravy

Desserts

Traditional Christmas Pudding **V GFA** Crème Anglaise

Roast Plum, Apple, Cinamon & Almond Crumble **V GFA** Custard or Vanilla Ice Cream

Gallebaut Dark Chocolate Brownie **V GFA DFA** Honeycomb Ice Cream

Sticky Toffee Pudding **V GFA** Crème Caramel Ice Cream & Toffee Sauce

Banoffee Cheesecake **V** Glazed Banana & Toffee Ice Cream

Lime and Mascarpone Tart **V** Spiced Mixed Berry Compote

V - Vegetarian **GF** - Gluten Free **GFA** - Gluten Free Adaptable **VE** - Vegan **VA** - Vegan Adaptable **DFA** - Dairy Free Adaptable - Dishes can be adapted upon Request **V***

Please note that Gelatine may be used in some of our Desserts and Ice Creams, ask your server for suitable Vegetarian Options.

Our Chefs are happy to cater for additional vegetarian requests and individual dietary requirements. Before ordering, please notify any food or drink allergies/intolerances to your server.

For parties of 6 or more, a 10% gratuity will be added which will be distributed equally to all staff on duty.