



Two courses: £37.50

Three courses: £44.50

Under 10's children menu available on our website

Party name:

Contact nr:

Email:

Total in Party:

Date of party:

Time of meal:

Total numbers of: 2 Course Meals ☐

3 Course Meals ☐

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

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.

The White Hart Festive Menu

Available from Tuesday 1st of December—Thursday 24th of December

Food Service Hours

Tuesday—Saturday

12:00pm—2.30pm Lunch

6:00—9:00pm Dinner

Sunday

12:00pm—5:00pm

Opening Hours

Tuesday—Saturday

11am—11pm

Sunday

12:00pm—7pm

Excluding Sundays

Standard Sunday Roast Menu available on Sundays



Amphill Road, Maulden, Bedfordshire, MK45 2DH

Email: info@thewhitehartmaulden.co.uk

Website: www.thewhitehartmaulden.co.uk

Starters

- Honey Roast Parsnip, Apple and Celery Soup** **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** **GFA 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 Goat 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, Crushed Carrots, Steamed Market Vegetables, Onion and Sage Stuffing & Rich Turkey Gravy
- Slow Cooked Rolled Lamb Shoulder and Minced Lamb** **GFA 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)** **GF DFA** Grilled Tomatoes, Field Mushroom, French fries, Watercress & Peppercorn Sauce
- Baked Cod Fillet** **GF** Dill Potato Cake, Roasted Cherry Tomatoes, Mangetout, Leek Chiffonade, Baby Prawn "Lafayette" Sauce
- "The White Hart" Nut Roast** **V 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 and 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
- Callebaut 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

Meal	Quantity	Dietary Requirements	Name
Starters			
Parsnip, Apple and Celery Soup			
Chicken and Ham Hock Croquette			
Smoked Salmon and Dill Rilette			
Duck and Chicken Liver Pate			
Pan Fried Tiger Prawns			
Pork Belly Bites			
Risotto			
Goat Cheese Bon-Bon			
Mains			
Roast Turkey Breast			
Lamb Shoulder & Minced Lamb			
Pheasant Breast and Confit Leg			
Sirloin of British Beef			
Baked Cod Fillet			
Nut Roast			
Pan Fried Seabass			
Steak and Ale Pie			
Roasted Pork Tenderloin			
Vegetarian Wellington			
Desserts			
Traditional Christmas Pudding			
Plum, Apple & Almond Crumble			
Chocolate Brownie			
Sticky Toffee Pudding			
Banoffee Cheesecake			
Lime and Mascarpone Tart			