

-De Olde White Harte Hotel-

Jubilee Menu

Thursday, Friday and Saturday Evening

Entrée

Course Country Terrine £8.50

-Pressed pork flavoured with thyme, sage, juniper berries & cornichons –
Wrapped in streaky bacon – served with apple and real ale chutney

Scottish Leek & Tattie Soup £6.50

-Simple yet delicious Scottish favourite mad with fresh British cream and served with a
warm bread roll and butter

Welsh Rarebit £6.50

-‘Hartey’ Farmhouse toasted bread topped with cheese and ale sauce and grilled until
golden

Classic Prawn Cocktail £7.90

-Atlantic prawns in Marie-rose sauce with iceberg lettuce, tomato, cucumber, fresh lemon
Served with brown bread and butter.

Mains

Gaelic Steak £21.90

-The Queens Favourite – Fillet mignon steaks with a creamy garlic, mushroom sauce
Served with French fries and Asparagus

Chicken Balmoral £13.50

-Chicken breast stuffed with Scottish haggis wrapped in streaky bacon with a creamy
peppercorn
sauce served with new potatoes and broccoli

Bangers and Mash £12.50

-Plump Cumberland sausage served with creamy mashed potatoes, Savoy cabbage,
Chantenay carrots and Ale & onion gravy

Sirloin Steak £19.90

-British favourite – Steak and Chips – and for a Royal affair what better than “Sir Loin”
himself
Served with grilled tomato and garden peas

Cod & Chips £12.50

-Adnams beer battered cod fillet with Chunky chips, mushy peas and tartare sauce and
lemon

Chicken Tikka Masala £12.50

-Dubbed by many as the modern national dish – Chicken breast marinated in yoghurt &
spices
grilled and served in a creamy tomato curry sauce with steamed rice, homemade onion
bhajis, poppadum and mango chutney

Royal Chefs Stuffed Bell Peppers £11.90

-Whole bell pepper stuffed with mushroom, tomato, mozzarella, parmesan and courgette
Served with a fresh garden salad and chips