



YE OLDE WHITE HARTE HOTEL

Christmas by the Crouch

★ GOOD FOOD, GREAT COMPANY & FESTIVE CHEER ★

2 courses £28.50 • 3 courses £34.50

STARTERS

Classic Atlantic Prawn Cocktail

Atlantic prawns coated in Marie Rose sauce on crisp little gem lettuce, with seeded bread and butter.

Spiced Parsnip Soup

Creamy spiced parsnip soup with burnt apple salsa, topped with parsnip crisps.

Wild Mushrooms on Toast

Sautéed wild mushrooms in a creamy black garlic sauce, served on toasted focaccia and topped with crispy rocket.

Braised Beef Croquettes

Full-flavoured braised beef croquettes, paired with tangy pickled red cabbage and horseradish cream.

DESSERTS

Traditional Christmas Pudding

A festive favourite, served with brandy butter and your choice of custard or cream.

White Chocolate & Cinnamon Bread & Butter Pudding

Comfort in every spoonful: white chocolate and cinnamon bread and butter pudding, with cream, custard or ice cream.

After Eight Chocolate Cheesecake

An indulgent chocolate and mint cheesecake, served with cream or ice cream.

Classic Affogato

Vanilla ice cream meets a shot of espresso for a beautifully simple finish.

Cheeseboard

Choose two: English Cheddar, French Brie, blue Stilton or goat's cheese, served with crackers and chutney.

MAINS

The Traditional Turkey Feast

Roast Norfolk turkey crown with golden roast potatoes, parsnips, carrots, seasonal greens, pigs in blankets, sage and onion stuffing and a generous finish of rich gravy.

Festive Nut Roast

A hearty nut roast with golden roast potatoes, parsnips, carrots and seasonal greens.

Turkey, Brie & Cranberry Burger

A turkey patty layered with bacon, Brie and cranberry, with salad in a toasted bun. Served with truffle fries.

8oz Sirloin with Garlic & Chive Butter

Sirloin steak topped with garlic and chive butter, served with a fresh side salad and French fries.

Salmon Fillet

Salmon fillet paired with buttered chive new potatoes and pak choi dressed with honey and soy.

Feta & Spinach Wellington

Feta and spinach wrapped in pastry, with a rich chestnut cream, seasonal greens and your choice of new potatoes, mash or chips.

To book: 01621 782106
whitehartehotel@gmail.com