The
WHITE HART
ATWORTH

CHRISTMAS MENU

STARTERS

Prawn Cocktail GF
in Marie Rose sauce, baby gem lettuce, bread and butter.

Spiced Parsnip & Honey Soup GF V
with crusty bread.

Chicken Liver Parfait GF
caramelised onion chutney, toasted bread.

Chunky Brie Wedges V
lightly seasoned breadcrumbs, and cranberry sauce.

MAIN COURSE

Traditional Roast Turkey GF
sage and chestnut stuffing, carrots, parsnips and roasties. red wine gravy.

Slow-Braised Beef in Red Wine GF
with creamy mash & vegetables.

Roasted Salmon Fillet GF
lemon butter sauce, new potatoes & wilted spinach.

Beetroot & Butternut Squash Wellington V
carrots, parsnips and roasties.

Mediterranean Vegetable Tart VG
carrots, parsnips and roasties.

DESSERT

Christmas Pudding GF
with brandy butter and cream.

Baileys Bread & Butter Pudding
warm vanilla custard.

Warm Mince Pies GF
served with cream or vanilla custard.

Selection of English Cheese GF
fruit, chutney, biscuits, and grapes.

2 COURSES **£24.95**

3 COURSES **£29.95**

THE CHRISTMAS MENU IS ONLY AVAILABLE PRE-BOOKED.