

FESTIVE MENU

SERVED MONDAY-SATURDAY 12-3PM

WEDNESDAY & THURSDAY 5-8.30PM

1 COURSE £20 | 2 COURSE £26 | 3 COURSE £32

STARTERS

LEEK & POTATO SOUP (V)

Homemade Leek & Potato Soup
Drizzled with Cream, served with
Warm Crusty Bread

PRAWN COCKTAIL BRUSCHETTA

Toasted Wholemeal Sourdough Bread,
topped with Smashed Avocado &
Prawns in Marie Rose Sauce

MINI BEEF WELLINGTON

Fillet of Beef & Mushroom Parfait
in Golden Puff Pastry with
Creamy Peppercorn Dip

MUSHROOM & BRIE

BON BONS (V)

Chestnut Mushroom &
Brie Bon Bon's, served over
a Cranberry & Red Onion
Relish, with Balsamic Glaze

SAGE & ONION

SCOTCH EGG

Sausage Meat, Runny Egg,
Crispy Panko Crumb &
Mustard Mayonnaise

FESTIVE SHARING PLATTER FOR TWO

Sticky Pigs in Blankets, Sage & Onion Scotch Egg with
Mustard Mayonnaise, Mushroom & Brie Bon Bons with
Cranberry & Red Onion Relish, Mini Beef Wellington with
Creamy Peppercorn Dip

CHRISTMAS DINNER

*All served with Cauliflower Cheese,
Button Brussels Sprouts, Carrots & Petit Pois*

HAND CARVED TURKEY

With Homemade Stuffing, Pigs in Blankets, Roast Potatoes,
Creamy Mash, Yorkshire Pudding & Chef's Special Gravy

SLOW BRAISED BLADE OF BEEF

10oz Blade of Beef Steak Slow Cooked with Smoked Pancetta
in a Dark Beer, & Honey Gravy served over Creamy Mash

CHICKEN SUPREME, PANCETTA & WILD MUSHROOM

Roast Chicken Supreme with a Creamy Pancetta & Wild
Mushroom Sauce served with Sautéed Garlic Potatoes

MIXED MUSHROOM BOURGUIGNON (VE)

Mixed Mushrooms, Sweet Pearl Onions & Roasted Carrots in a
Red Wine & Thyme Gravy, served over Creamy Mash

MAINS

MOROCCAN VEG TAGINE (VE)

Slow Cooked Vegetables, Chickpeas
Apricots, In a Moroccan Tomato & Herb
Tagine, with Couscous, Tenderstem
Broccoli & Garlic Bread

YORKSHIRE PUDDING WRAP

Homemade Yorkshire Pudding
Wrap filled with Turkey, Stuffing,
Melted Brie, Cranberry Sauce &
Gravy, served with Roast Potatoes,
Gravy Dip & Vegetables of the Day

PAN-FRIED SALMON

Pan Fried Salmon Fillet & King
Prawns in a Creamy Prosecco,
Lemon & Parsley Sauce, with
Dauphinois Potato & Vegetables
of the Day

DESSERTS

BLACK FOREST SUNDAE

Black Cherries, Chocolate
Brownie, Cherry Ice Cream &
Chocolate Ice Cream, Layered
& topped with Whipped Cream

BRAMLEY APPLE CRUMBLE

Bramley Apples Baked with
Cinnamon and a Golden
Buttery Crumble Topping,
served with Creamy Custard

STICKY TOFFEE CHRISTMAS PUDDING

Christmas Pudding with the Rich
Flavours of Sticky Toffee, with Creamy
Custard or Brandy Sauce

LEMON CHEESECAKE

Zesty Lemon Filling on a Buttery
Biscuit Base topped with White
Chocolate Shavings, served with
Whipped Cream

FOUR CHEESE BOARD

Somerset Brie, Cropwell Bishop
Stilton, Red Leicester & Mature
Cheddar, Selection of Biscuits,
Grapes, Quince & Chutneys

ETON MESS

Crushed Meringue, Whipped
Cream, Raspberry Coulis,
Fresh Strawberries &
Raspberries

Christmas

AT THE
WHITE HART

32 High St, Quorn, Le12 8dt

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THE WHITE HART INN,
QUORN