

CHRISTMAS PARTY MENU 2020

Available 1st to 24th December, lunch and evening, excluding Sundays

STARTERS

Smoked potato and leek soup, anchovy and lemon focaccia, chive fromage blanc

Beetroot-cured salmon, horseradish crème fraîche, clementine, rye cracker

Chicken and duck liver parfait, spiced pear chutney, toast

Blue cheese pannacotta, red grapes, seed granola, port gel

MAINS

Pan roasted goose breast, orange marmalade, red cabbage, goose fat potato, parsnip puree, crispy black pudding, pistachio

Skate wing, roasted salsify, caper and seaweed beurre noisette, brown sugar pickled apple

Roast pumpkin, baked ricotta, sage gnocchi, pumpkin seed pesto

Slow-roasted Kelmscott pork belly, apple, carrots, celeriac purée, crackling, cider jus

PUDDINGS

Dark chocolate and orange delice, Cointreau ice cream

Ginger bread pudding, brandy and ginger wine sauce, stem ginger ice cream

Mulled wine poached pear, frangipane, mulled wine syrup, cardamon

British cheeses, sourdough crackers, accompaniments (£3 supplement)

£29 for 2 courses / £35 for 3 courses



Amount includes a donation for Hospitality Action



ALLERGENS: All starters and mains can be made gluten free and for pudding, the pear and cheese can be gluten free. If you would like to see our vegan and dairy free menus, please let us know. For details of all other allergens, just ask.

BOOKING

£10 per person deposit is required to secure the reservation • Bookings only •

Pre-order required at least 5 days in advance (a pre-order form will be sent with the confirmation email) •

Christmas crackers • Christmas gift for everyone joining us

Local Suppliers

We grow lots of our own produce, support local suppliers and keep our carbon footprint low.



**South East England
Restaurant of the Year 2017**



2 AA rosettes for culinary excellence



THE WHITE HART
AT FYFIELD



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