

The  
WHITE HART  
HOTEL

# Christmas

at The White Hart Hotel

## CHRISTMAS MENU 2017

3 Courses only £23.95 per head

Available 1st to 23rd December 2017. Monday to Saturday

Call 01376 512245

Email [info@whitehartinwitham.co.uk](mailto:info@whitehartinwitham.co.uk)

Newland Street, Witham, Essex CM8 2AF

### Starters

Roasted apple & butternut squash soup  
with herb croutons and a granary roll (V)

Red Leicester cheese & onion soufflé (V)

Creamy Pinot Grigio mushrooms  
with garlic & sea salted bread (V)

Parma ham, mulled pears  
& goats cheese salad  
(also available as a main course)

Orange scented duck liver pâté  
with granary toast and chutney

Chicken satay skewers  
with peanut sauce and fresh lime

Prawn & avocado cocktail  
served with granary bread

### Main Courses

Slices of succulent roasted turkey  
or gammon

with crispy roast potatoes, pig in blanket,  
chefs own stuffing, and gravy\*

Slow roasted pork belly & crackling  
with a calvados sauce  
served with Dauphinoise potatoes\*

A Winter warmer, beef stew  
with root vegetables  
topped with smoked paprika & herb dumplings\*

Thai green chicken curry  
served on a bed of Jasmine rice with  
prawn crackers and mango chutney

Creamy fish pie  
of cod, smoked haddock, salmon and prawns  
topped with a cheddar infused mash\*

Davidstow cheese, cream & leek tart  
served with roasted vine tomatoes & crushed  
new potatoes

Parma ham, mulled pears  
& goats cheese salad  
(also available as a starter)

### Desserts

Classic Christmas pudding  
with traditional brandy cream sauce

Goosey chocolate orange brownie  
soaked in Drambuie sauce with vanilla ice cream

Caramelised pecan, maple  
& bourbon laced tart  
served with pouring cream

Fresh apple & rhubarb crumble  
with thick vanilla custard

The ultimate lemon meringue pie  
served with pouring cream

White Hart Christmas Sundae  
goosey chocolate brownie, vanilla & chocolate ice  
cream & winter berries topped with whipped  
cream & novelty chocolate

Cheeseboard  
a selection of chefs choice cheeses served with  
fruit, relish, crackers & Artisan bread

\* All dishes served with seasonal vegetables