

White Hart

CHRISTMAS 2020

Christmas Party's 2020

We are offering a four course Christmas party dining menu package for up to 6 guests.

We ask customers to observe current guidelines on gatherings with relation to Covid-19 control, and that those guidelines may vary before the actual event. We recognise that this is unlikely to be a normal Christmas, therefore we are not asking for deposits at time of booking, instead we will ask for a deposit when the pre-order is sent in a week before the event. If guidelines change in the meantime and an event has to be cancelled, any deposit paid will be fully cash refundable, same day.

Christmas Menu

Our Christmas menu is only available pre-booked and pre-ordered, and we ask for a deposit of £10 per head with your pre-order that should be with us a week before the event. The menu package is available to pre book from November 24th to December 23rd.

To book please call in the first instance 01952 432901.

Christmas Opening

We are open every day throughout December except for Christmas Day and longer lunch service noon to 5pm on Boxing Day.

Our regular dining menu will be available everyday throughout the period but will be limited to tables of no more than 6 guests

New Year's Eve Gala Dinner

Six course dinner with champagne and wines* £59. Please note – very sadly no dancing this year but we will of course broadcast big ben at midnight.

Wines – half bottle of wine per head allowance with a choice from our wine list up to £28 a bottle range with an allowance given for higher priced wines. Champagne on arrival and at midnight.

Any Dietaries Requirements & Allergies Please Make Aware Staff Member Aware On Time Of The
Booking, Substitutes May Not Be Available Upon Late Notice.

White Hart

café | bar | restaurant | rooms



Menu £32

Amuse-bouche

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Spiced Butternut Soup, Sage & Pumpkin Seed Pesto, Winter Truffle
Pickled Heritage Beetroot, Goats Cheese Mousse & Walnut Granola (V)
Salmon Gravlax, Cucumber Tartare, Horseradish & Treacle Bread
Duck Liver Parfait, Quince Chutney & Sourdough Toast
Crispy Pigs Cheek, Onion Puree, Pickled Pear & Crispy Shallots

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Sirloin of Beef, Truffled Cauliflower Dauphinoise, Leek & Salmon Bacon
Potato Gnocchi, Wild Mushroom & Spinach Fricassee, Truffle (V)
Turkey, Confit Leg Pomme Anna, Sprouts, Chestnuts, Bacon & Parsnips
Sea Bream, Crab Crushed Potato, Pickled & Roasted Fennel, Crab Bisque
Crispy Belly Pork, Creamed Potato, Carrot, Black Pudding & Carrot Top Salsa Verde

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Eccles Cake, Beauviale & Mulled Port Syrup
Figgie Toffee Pudding, Vanilla Pod Ice Cream & Spiced Caramel Sauce
Cinamon Spiced Rice Pudding & Apple Doughnut
Chocolate Trifle
Pistachio Cake, Mulled Berry Pavlova & Yoghurt Sorbet
Cheese Board - £2 supplement

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