

CHRISTMAS DAY MENU

Merry Christmas from the team at The White Hart, Cuxton! We pride ourselves on serving the finest quality food and drink...the perfect place to celebrate a magical Christmas...

Please note, we use fresh ingredients where possible and all dishes are subject to availability

Adults £63.95 Children (under 12s) £28.95

STARTERS

Homemade vegetable chowder, warming winter chowder served with rustic bread and butter VVG*

Luxury wild pheasant pâté - slices of pheasant pâté served with rustic bread and real ale chutney

The White Hart shellfish cocktail, our festive twist on the classic! Speciality shellfish selection in a thousand island sauce with cooling cucumber jelly and slices of rustic bread and butter

Duo of melon and prosciutto, refreshing pieces of melon with curls of prosciutto and Parmesan

SALCOMBE DAIRY CHAMPAGNE SORBET VG

MAINS

Hand-carved roast turkey, succulent garlic and herb roast turkey, sage and apple stuffing, bacon wrapped chipolatas, crispy roast potatoes, honey roasted root vegetables, Brussels sprouts and our ultimate gravy

Sirloin of Beef, top quality roast beef, with homemade Yorkshire pudding, crispy roast potatoes, honey roasted root vegetables, Brussels sprouts and red wine jus

Venison casserole, rich, tender, slow cooked venison casserole with chive cream potatoes, honey roasted root vegetables and Brussels sprouts

Honey glazed salmon fillet, sustainably caught salmon fillet with a delicious local Bluebell Hill honey glaze, served with fondant potatoes, cherry vine tomatoes and baby mixed leaves

Goats' cheese jewelled pepper tart, roasted ruby red pepper and Meditteranean vegetable tart topped with crumbled goats' cheese, served with new potatoes and mixed leaf salad VVG*

DESSERTS

Traditional Christmas pudding - classic, fruity Christmas pudding served with brandy sauce

Festive spiced carrot cake - a moist, sweet carrot cake with a touch of warming winter spices (made by our friends at Cuxton Bakehouse) served with cream

Poached pears VG* - seasonal poached pears in a luxurious red wine syrup, served with mascarpone cheese and caramel sauce (vegan alternative available)

Dark chocolate delice, rich chocolate slice with Alphonso mango sorbet VG

The White Hart cheeseboard, selection of the finest British cheeses with biscuits and plum & orange chutney

FRESHLY BREWED TEA AND COFFEE WITH MINCEMEAT SLICE FROM CUXTON BAKEHOUSE VG

CHRISTMAS DAY BOOKING FORM

Booking in the name of	
Number in party	Deposit amount paid
Contact number Fr	nail
Any special dietary requirements	
\	

Each guest to pre-order one item from each course. Please note, we require a non-refundable £10 deposit upon booking and ask that you confirm your full menu choices and final payment by 11th December. We look forward to welcoming you for your festive celebrations. If you, or any of your guests, have any special dietary requirements or food allergies - please specify in the space at the bottom and we will endeavour to cater for them. Please do not hesitate to contact us with any queries.

Please note, we use fresh ingredients where possible and the menu is subject to availability.

THANK YOU

STARTERS	INITIAL OF PERSON ORDERING EACH COURSE	
Chowder ^{VG*}		
Pheasant pâté		
Shellfish cocktail		
Melon & prosciutto		
MAINS		
Turkey		
Sirloin of beef		
Vension casserole		
Salmon		
Goats' cheese tart VVG*		
PUDDINGS		
Christmas pudding		
Carrot cake		
Poached pears VG*		
Chocolate delice ^{vG}		
Cheeseboard		

Written allergy information is available on request. Vegetarian VG vegan VG* vegan adaptable
All our food is prepared in a completely nut-free kitchen, but gluten and other food allergens are present.

Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know in advance.

Fish dishes may contain bones. All weights are approximate when uncooked 1019



Rochester Road, Cuxton, Kent ME2 1AD T. 01634 789969