



FESTIVE MENU

Celebrate the fabulous festive season with the team at the White Hart! We pride ourselves on serving the finest quality food and drink...the perfect place to enjoy the magic of the season of goodwill and cheer!

STARTERS

Homemade winter vegetable soup, warming winter soup served with rustic bread and butter ^{VVG*}

Homemade breaded Camembert, melting, gooey breaded Camembert served with warm cranberry and chilli dip ^V

The White Hart prawn cocktail, juicy prawns in a classic Marie Rose sauce, served with rustic bread and butter

Gin smoked salmon, curls of gin-infused smoked salmon with chive cream cheese and granary bread

MAINS

Traditional roast turkey, succulent garlic and herb roast turkey, with sage and apple stuffing, pigs in blankets, crispy roast potatoes, honey roasted root vegetables, Brussels sprouts and our ultimate gravy

Roast Beef, top quality roast beef, with homemade Yorkshire pudding, crispy roast potatoes, Brussels sprouts and red wine jus

Cider pork belly, slow cooked, meltingly tender pork belly with creamy mashed potato, red cabbage with cranberries and a cider gravy

Roasted cod fillet, sustainably caught, ovenroasted cod fillet with honey roasted root vegetables, crushed new potatoes and hollandaise sauce

Creamy mushroom pie, hearty handmade pie with a rich, creamy herb, chestnut and porcini mushroom filling, served with new potatoes and seasonal vegetables ^{VG}

DESSERTS

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

Apple and rhubarb tart, sweet fruit tart and custard

Dark chocolate delice, rich chocolate slice with Salcombe Dairy mango sorbet ^{VG}

Two scoops of luxury ice cream or sorbet, we offer a selection of top quality, delicious Salcombe Dairy ice creams and sorbets, please ask for today's flavours

COMPLIMENTARY FRESHLY BREWED TEA AND COFFEE WITH MINCE PIES

ADULTS

2 COURSES £19.95 3 COURSES £23.95

CHILDREN UNDER 12

2 COURSES £11.95 3 COURSES £14.95

FESTIVE MENU BOOKING FORM

Booking in the name of.....
 Number in party..... Deposit amount paid.....
 Contact number..... Email.....
 Any special dietary requirements

Each guest to pre-order one item from each course. Please note, we require a non-refundable £5 deposit upon booking and ask that you confirm your full menu choices and final payment at least a week before you join us. 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									
Soup ^{VG*}										
Camembert										
Prawn cocktail										
Salmon										
MAINS										
Turkey										
Beef										
Pork belly										
Cod										
Mushroom pie ^{VVG*}										
PUDDINGS										
Christmas pudding										
Tart										
Chocolate Delice ^{VG*}										
Ice cream / sorbet										

Written allergy information is available on request. ^V 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



The White Hart
CUXTON

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