



## 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 <sup>V VG\*</sup>

Homemade breaded Camembert - melting, gooey breaded Camembert served with warm cranberry and chilli dip <sup>V</sup>

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

Caramelised onion and blue cheese flatbread - melting blue cheese, caramelised onions, cherry tomatoes, rocket and pinenuts on flatbread <sup>V</sup>

### 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, honey roasted root vegetables, 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 and king prawns - sustainably caught, roasted cod fillet with honey roasted root vegetables, crushed new potatoes and parsley and red pesto sauce

Roast aubergine and coconut curry - aromatic spiced aubergine and creamy coconut curry with rice and poppadom <sup>VG</sup>

### DESSERTS

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

Dark chocolate and salted caramel cheesecake - decadent dark chocolate and sweet 'n' salty caramel slice with mango sorbet <sup>VG</sup>

Spiced carrot cake - warming subtly spiced carrot cake with cream

Luxury ice cream and sorbet selection - 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 £21.95    3 COURSES £25.95

#### CHILDREN UNDER 12

2 COURSES £12.95    3 COURSES £15.95

please see over for T&Cs

## 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 £10 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 <sup>VG*</sup>										
Camembert <sup>V</sup>										
Prawn cocktail										
Flatbread <sup>V</sup>										
MAINS										
Turkey										
Beef										
Pork belly										
Roasted cod										
Aubergine curry <sup>VG*</sup>										
PUDDINGS										
Christmas pudding										
Chocolate slice <sup>VG</sup>										
Carrot cake										
Ice cream / sorbet										

Written allergy information is available on request. <sup>V</sup> vegetarian <sup>VG</sup> vegan <sup>VG\*</sup> 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 *1020*



The White Hart  
CUXTON

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