



THE WHITE HART
AT FYFIELD

CHRISTMAS PARTY MENU

Available 28th November to 24th December, lunch and evening, excluding Sunday lunch
Large groups can be accommodated

STARTERS

Parsnip and apple soup, homemade bread
Pumpkin, chestnut and ricotta rotolo, chestnut velouté, chive oil
Cured sea trout, beetroot, squid ink risotto
Chicken terrine, chicken liver parfait, truffle brioche, plum chutney

MAINS

Slow-roasted belly of Kelmscott pork, apple, carrots, celeriac puree, crackling, cider jus
Butter poached pollock, fondant potato, sea vegetables, lobster bisque
Pheasant breast, pressed leg, red cabbage, sourdough bread sauce, sprouts, pomme maxim
Textures of cauliflower, mung bean dhal, tomato, lime pickle

PUDDINGS

Warm gingerbread pudding, stem ginger ice cream, ginger wine and brandy sauce
Nutmeg panna cotta, figs, port, shortbread
Dark chocolate and orange bar, Christmas pudding ice cream
British cheese, oat biscuits, quince (£3 supplement)

£29 for 2 courses / £35 for 3 courses

A discretionary service charge of 10% will be added to parties of 8 or more
For details of all allergens, please just ask

BOOKING

£10 per person deposit is required to secure the reservation • Bookings only •
Pre-order required at least 7 days in advance (a pre-order form will be sent with the confirmation email) •
Christmas gift for everyone joining us • Private rooms available - seating from 8 to 32

Local Suppliers

We grow lots of our own produce, support local suppliers and keep our carbon footprint low.

Suppliers include Manor Farm, Fyfield; Home Farm, Kelmscott; Millet's Farm, Garford; Vicar's game, Ashampstead; Wessex Mill, Wantage; Bucksom Salad, Long Crendon; Flying Fish, Cornwall.



Oxfordshire Restaurant of the Year 2015



2 AA rosettes for culinary excellence