



THE WHITE HART
AT FYFIELD

CHRISTMAS DAY MENU

AMUSE

Spiced venison puffs, quince purée

STARTER

Local game terrine, pear and fig chutney, brioche

Stilton panna cotta, red grape chutney, walnut shortbread, port gel

Pressed Dover sole, oyster beignet, pickled cucumber, smoked cod roe

FISH

Beetroot-cured salmon, smoked salmon mousse, thyme crisps, pickled beetroot

MAIN

Roast Fyfield free-range turkey, pigs in blankets, goose fat roast potatoes and all the trimmings

Beef Wellington, spiced red cabbage, sprout tops, roast parsnips, carrot and swede

Salt-baked celeriac, purple sprouting, pickled red onion, hazelnuts, chervil and hazelnut dressing

PUDDING

Caramelised orange sponge, mulled fruits, Christmas pudding ice cream

Mincemeat crumble tart, brown sugar ice cream, vanilla custard

“Millionaires Shortbread”

COFFEE AND PETIT FOURS

Coffee or tea with homemade petit fours

£98 per person

* Please just ask to see our vegetarian Christmas day menu

CHEESE

Cheese can be ordered as an additional course (after pudding) for £6 extra per person

CHILDREN'S MENU

We can either do little portions of the above or further options are available on request £45

BOOKING

£40 per person deposit is required to secure the reservation • Bookings only •

Pre-order required at least 14 days in advance • Christmas gift for everyone joining us



South East England
Restaurant of the Year 2017



2 AA rosettes for culinary excellence