



THE WHITE HART
AT FYFIELD

CHRISTMAS PARTY MENU 2018

Available 27th November to 24th December, lunch and evening, excluding Sundays

Large groups can be accommodated

STARTERS

Parsnip and apple soup, scrumpy reduction, homemade bread

Home-cured salmon gravadlax, pickled cucumber, horseradish cream

Chicken and duck liver parfait, spiced fig and pear chutney, toast

Miso roasted wild mushrooms, chilli rice cakes, roast butternut, mange tout, cashews, ginger

MAINS

Roast pheasant breast, pressed leg, roast parsnips, chestnuts, sprouts tops, parsnip purée

(If you would prefer **roast turkey** with traditional accompaniments, we can offer this instead of pheasant as one of the four menu options for the whole party)

Grilled hake fillet, mash, garden greens, piccalilli sauce

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

Signature slow-roasted Kelmscott pork belly, apple, carrots, celeriac purée, crackling, cider jus

PUDDINGS

Sticky ginger pudding, ginger wine sauce, stem ginger ice cream

Baked crème fraîche custard, port and fig sauce, vanilla beignet

Chocolate, orange and hazelnut delice, burnt orange 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.



**South East England
Restaurant of the Year 2017**



2 AA rosettes for culinary excellence