

Christmas day menu

Starters

- Spicy asparagus soup with lemon and parmesan, with crispy herb crouton.
- Posh lobster and prawn cocktail, punchy bloody Mary sauce and crispy salad.
Mushroom and venison terrine with apricot relish and toast brioche
- Roasted butterflied tiger prawns in garlic butter, herbs, spices & lemon juice
 - Bella portobello mushroom stuffed with spicy spinach topped with anchovies and brie cheese

Mains

All Christmas roast dinners served with sage, onion and cranberry stuffing, pork sausage in smoked bacon, roast potatoes, roast parsnips, Yorkshire pudding, seasonal vegetables & gravy.

- Roast turkey
- Slow braised beef
- Beer Pork belly
- Roast lamb
- Posh fish and chips: Monkfish served with garden peas and homemade tartar sauce
- T bone steak with port & onion sauce on a bed of spicy spinach and creamy mash potatoes.
 - Seared scallops with lemon garlic butter served with sauté potatoes
- Chestnut, spinach, and blue cheese en crouete served with dauphinoise potatoes

Dessert

- Traditional Christmas pudding with brandy and vanilla sauce.
 - English trifle.
- Chocolate fondant with raspberry coulis and pistachio ice cream.
 - Lemon and mango sorbet cocktail with ginger cookies.

Crème brulee

Don't forget to grab your tea/coffee & a mince pie!

- £89.95 per person.

- £40 kids under 12 years old.

- Kids aged 3 and under - on the house!

1st sitting - 12:00-15:00 - 2nd sitting 16:00 - 19:00

Deposit of £20 per person is required for Christmas day within 2 weeks of a provisional booking having been made. Unfortunately, we are unable to guarantee your booking without a deposit, please supply a pre order two weeks in advance.

10% service charge

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