

FESTIVE PARTY MENU

Two courses £28 | Three courses £35

STARTERS

- Parsnip velouté, chive oil *with* Jerusalem artichoke crisp, toasted sourdough (pb/gfo)
- Smoked duck carpaccio & quince jelly, crostini (gfo)
- Cured & torched mackerel *with* lemon creme fraiche, pickled fennel, toasted brioche (gfo)
- Roast beetroot borani *with* garam walnuts & bitter leaves, focaccia (pb/gfo)

MAINS

Roast crown of turkey breast *with* beef dripping roast potatoes, proper Yorkie, pigs in blankets, chestnut stuffing & a rich gravy (gfo)

Honey parsnips, glazed carrots, charred chestnut Brussels to share

- Grilled lamb chops, dauphinoise potatoes & wild mushroom cassoulet *with* a red wine jus* (gf)
- Tandoori spiced sea bream fillet, warm potato & kohlrabi salad *with* crispy capers (gf)
- Whole roast cauliflower *with* harissa spiced hummus & pomegranate seeds (gf/pb)

DESSERTS

- Dark chocolate parfait, poached pear & toasted hazelnuts (gf)
- Spiced sticky toffee pudding *with* rum & raisin ice cream (gf)
- Mulled Bramley apple & cinnamon crumble *with* vanilla custard (pb/gf)
- Hampshire Tunworth, figs & artisan crackers**

TO FOLLOW

Mince pies & stollen

COMPLIMENTARY BUBBLES FOR ALL FESTIVE PARTY BOOKINGS ON
MONDAY - WEDNESDAYS FROM NOV 25TH UNTIL DEC 18TH

*£4 supplement | **£3 supplement

(v) vegetarian (pb) plant based (gf) gluten free

A £10 deposit per person is required to confirm all bookings

Please note, a discretionary 10% service charge will be added to all parties

One complimentary glass of house bubbles per guest on arrival when redeeming festive offer

All pre orders must be placed two weeks before your party with any dietary requirements stated

All communication regarding your party is to be made via email hello@whitehartholybourne.com