



CHRISTMAS DAY MENU

£95 per person

FOR THE TABLE

Canapés

dry aged beef & blue croquette | smoked trout rye toast | parmesan & rosemary cheese straw

STARTERS

Caramelised celeriac soup *with* chive oil & celeriac crisp, toasted sourdough (pb/gfo)

Terrine of pheasant *with* pistachios & spiced apple chutney, crostini toast (gfo)

Pan seared scallops *with* curried parsnip puree, parsnip crisp & pomegranate

Roast beetroot borani *with* garam walnuts & bitter leaves, focaccia (pb/gfo)

MAINS

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

Fillet of Hampshire venison wellington, proper Yorkie & a rich gravy

Pancetta wrapped monkfish, braised lentils & salsa Verde (gf)

Roasted butternut, chestnut & spinach Pithivier *with* a wild mushroom & tarragon sauce (pb)

Garlic & thyme roast potatoes, honey parsnips, glazed carrots, charred chestnut Brussels to share

DESSERTS

Dark chocolate parfait, poached pears & toasted hazelnuts (pb)

Brandied Christmas pudding *with* creme anglais

Spiced brioche Bread & Butter pudding *with* kirsch soaked cherries

Hampshire Tunworth, figs & artisan crackers (gfo)

TO FOLLOW

Mince pies & stollen

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

Please note, a discretionary 10% service charge will be added to all Christmas Day bookings.

A 50% deposit per person is required to confirm all bookings with the remaining balance due on the day.

All pre orders must be placed before 2nd December 2024 with any dietary requirements clearly stated.

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