



CHRISTMAS DAY

£95 per person

STARTERS

Butter bean soup with garlic crisps & chorizo crumb (pbo/gfo)

Softshell crab, pickled kohlrabi, sesame 'slaw & ponzu mayo

Venison & juniper berry terrine with celeriac remoulade & toasted crostini (gfo)

Pan roasted king oyster mushrooms, celeriac puree, toasted pine nuts
& black garlic oil (pb/gf)

MAINS

*Honey parsnips, glazed carrots, roast potatoes, charred chestnut Brussels
and pigs in blankets for the table*

Roast crown of turkey breast & honey roast gammon with a Yorkshire pudding,
beef dripping roast potatoes, pork chestnut stuffing & bread sauce (gfo)

Fillet of halibut with a parsley & garlic crumb (gf)

Surrey Farm fillet of beef Wellington served pink with red cabbage puree,
creamy leeks & crispy shallots

Charred leek, beetroot & caramelised shallot tarte tartin, parsnip puree &
roasted chestnuts (v/pbo)

DESSERTS

Rockstar cheddar & Hampshire Tunworth with quince jelly & crackers

Christmas pudding, brandy caramel sauce & clementine sorbet

Dark chocolate & clementine torte, poached pears & candied pecans

Warm fig tartlet with almond & pistachio cream & caramel ice cream

TO FOLLOW

Mince pies

(v) vegetarian (pb) plant based (gf) gluten free (o) option available

All pre orders must be placed before 1st December 2025 with any dietary requirements clearly stated.

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

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