

FESTIVE PARTY MENU

Monday - Wednesday *Two courses £24.95 / Three courses £29.95*

Thursday - Sunday *Two courses £26.95 / Three courses £33.95*

FOR THE TABLE

Artisan bread basket, whipped marmite butter

STARTERS

Roasted spiced butternut soup, curry pumpkin seeds (*v/gf*)

Smoked salmon mousse, celeriac & beetroot remoulade, charred pickles, dill oil (*gf*)

Confit Guinea Fowl terrine, poached pears, kale crisp (*gf*)

Sautéed mushrooms on sourdough toast, creamy comte sauce (*v/pb option*)

MAINS

Panfried cured cod, peas a la Francais with chorizo, dressed watercress (*gf*)

Festive turkey Schnitzel, crushed news, fried duck egg, creamy truffle sauce

Creamy pumpkin and butternut gnocchi, curry toasted pumpkin seeds, sage crisp (*v/pb*)

8oz sirloin steak, beef dripping chips, peppercorn sauce (*£4 supplément*)

For the table roast potatoes, honey carrots and chestnut Brussels

DESSERTS

Apple and cinnamon crumble, vanilla custard (*pb*)

Chocolate fondant, toffee popcorn, chantilly cream

Warm pecan pie, caramel ice cream, berries (*gf*)

Local cheeses, artisan crackers, quince jelly (*gf option*)

TO FOLLOW

Mince pies, tea & coffee (*pb option*)

Complimentary Mulled Wine on arrival for all festive bookings confirmed by 31st October 2022

(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

ALL PRE ORDERS MUST BE PLACED TWO WEEKS BEFORE YOUR PARTY WITH ANY DIETARY REQUIREMENTS STATED

THE FESTIVE PARTY MENU WILL RUN FROM NOVEMBER 21ST 2022 - TO BOOK PLEASE EMAIL HELLO@WHITEHARTHOLYBOURNE.COM