



**THE WHITE HART
PRESTON BISSETT**

FESTIVE DINNER MENU 2022

STARTERS

PRAWN COCKTAIL

WHOLEMEAL ARTISAN BREAD, BUTTER

HAM HOCK TERRINE

INSALATA RUSSA, ARTISAN BREAD, TRUFFLE BUTTER

SOUP

ARTISAN BREAD, BUTTER

MAINS

LOCALLY SOURCED STUFFED TURKEY CROWN

PIGS IN BLANKETS, DUCK FAT ROASTED POTATOES,
MAPLE GLAZED CARROTS AND PARSNIPS, SEASONAL GREENS, PORT JUS

VENISON FILLET

DUCK FAT ROASTED POTATOES,
MAPLE GLAZED CARROTS AND PARSNIPS, SEASONAL GREENS, PORT JUS

JOHN DORY

CITRUS SAUCE, PURPLE DAUPHINOISE, CELERIAC PUREE, SEASONAL GREENS

VEGETABLE WELLINGTON

ROASTED POTATOES
MAPLE GLAZED CARROTS AND PARSNIPS, SEASONAL GREENS, PORT JUS

DESSERTS

CHRISTMAS PUDDING

BRANDY CREAM

TIRAMISU

AMARETTO CRÈME BRULÉE

2 COURSE - £40

3 COURSE - £45

PRE-BOOKING REQUIRED