

# T H E   W H I T E   H A R T   H O T E L

## **To Start...£5.95**

**Soup of the Day (gfo)**  
with baked ciabatta

**Prawn Cocktail**  
salad prawns, Marie rose sauce, granary bread

**Garlic Mushrooms**  
Mushrooms cooked in garlic cream sauce, toasted ciabata

**Chicken liver pâté**  
toasted ciabatta and mixed salad

## **The Main Event...£13.95**

**Sirloin of Beef\* (Served Pink)**  
Roast Potatoes, Yorkshire pudding and Pan Gravy  
\*(£3.00 Supplement)

**Topside of Beef**  
Roast Potatoes, Yorkshire pudding & Pan Gravy

**Pork Loin**  
Roast Potatoes, Yorkshire pudding & Pan Gravy

**Breast of Turkey**  
Sage and Onion Stuffing, Pig in Blanket, Roast Potatoes, Yorkshire pudding & Pan Gravy

**Vegetarian Nut Roast (v)**  
Vegetarian Gravy, Creamed Potatoes

**Slow Roast Lamb Shank**  
Roast Potatoes, Yorkshire pudding, Rosemary & Redcurrant Gravy

**The White Hart Platter\***  
Topside, Pork & Turkey served with all the Trimmings  
\*(£3.00 Supplement)

**Baked Herb Crusted Cod Loin**  
Creamed potatoes and Rosemary sauce

**All dishes are served with Chef's selection of Vegetables for the table, Red Cabbage, Creamy Leeks and Mixed Greens**

## **To Finish...£5.95**

**Homemade Jam Sponge**  
vanilla pod custard

**Raspberry Pavlova**  
fruit coulis & chantilly cream

**Sticky Toffee Pudding**  
toffee sauce & ice cream

**Apple & Pear Crumble**  
vanilla pod custard

*(v) Suitable for vegetarians (gf) gluten free (gfo) gluten free option available*

All menu items are subject to availability. If you have a food allergy please inform us before ordering as full allergy information is available.  
Fish dishes may contain bones. All weights are approximate prior to cooking. Prices are subject to change and include VAT at the prevailing rate.