



THE WHITE HART  
AT MAULDEN

## CHRISTMAS DAY 2018

Jerusalem Artichoke Soup, Hand-Made Focaccia *(ve)*

Smoked Salmon, Salsa Verde, Lemon Oil, Potato Blinis

Chicken Liver & Blood Orange Pate, Blood Orange Jelly, Herbed Bread Crisps

Stilton, Mulled Apple, Cranberries, Winter Salad, Herb Oil, Aged Balsamic *(v)*

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Roast Free Range Turkey, Cranberry & Chestnut Stuffing

*or*

Slow-Roasted Feather Blade of Beef

*with*

Rosemary Roast Potatoes, Roast Parsnips, Pigs-in-Blankets, Brussels Sprouts, Roasted Chestnuts,  
Glazed Carrots, Creamed Leeks, Mulled Red Cabbage, Red Wine Gravy

Brie-Studded Salmon en Crouete, Dill Buttered New Potatoes, Braised Fennel, Glazed Carrots,  
Sauce Vierge

Beetroot Wellington, Hasselback Potatoes, Mulled Red Cabbage, Salsa Verde Greens, Balsamic  
Reduction *(ve)*

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Traditional Christmas Pudding, Brandy Crème Anglaise

Chocolate Torte, Morello Cherries, Kirsch

Mulled Pears, Cardamom Ice Cream, Shortbread

Fresh Fruit, Mulled Wine Reduction, Sorbet *(ve)*

English Seasonal Cheese Board, Apple & Mulled Wine Chutney, Quince, Water Biscuits [+£5]

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Tea or Coffee, Warm Mince Pies

**4 COURSES – £64 PER PERSON**

*V ~ Vegetarian / Ve ~ Vegan – Ts & Cs: Menu available on Christmas Day or at other times by agreement - Pre-order only - £20 non-refundable booking deposit per person - Full amount payable by December 1st – dishes may be subject to change*





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## FESTIVE MENU 2018

Slow-Roast Tomato & Fresh Basil Soup, Artisan Bread *(ve) (gfa)*

Crayfish Cocktail, Granary, Lemon *(gfa)*

Ham Hock Terrine, Apple & Mulled Wine Chutney, Bread Crisps *(gfa)*

Stilton, Poached Pear, Walnuts, Salad Leaves, Honey & Cider Dressing *(v) (gf)*

Grilled Butterfly Tiger Prawns, Garlic Butter, Granary *(+£4) (gfa)*

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Traditional Roast Turkey *or* Slow-Roast Beef, Chestnut Stuffing, Rosemary Roast Potatoes, Pigs-in-Blankets, Brussels Sprouts, Glazed Carrots, Mulled Red Cabbage, Red Wine Gravy *(gfa)*

Salmon En Croute, Dill Crushed Potatoes, Buttered Winter Greens, Hollandaise Sauce

Beetroot Wellington, Pomegranate Cous Cous, Panzanella Salad *(ve)*

28-Day Aged Sirloin, Triple-Cooked Chips, Confit Tomatoes, Roast Mushroom, Peppercorn Sauce *(+£5) (gf)*

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Traditional Christmas Pudding, Brandy Custard

Winter Berry Crumble, Custard

Chocolate Torte, Chantilly Cream

Chef's Selection Sorbets *(ve) (gf)*

English Seasonal Cheese Board, Apple & Mulled Wine Chutney, Fruit, Biscuits *(+£4)*

**2 COURSES - £20.95**

**3 COURSES - £25.95**

[info@whitehartatmaulden.co.uk](mailto:info@whitehartatmaulden.co.uk)

*v=vegetarian / ve=vegan / gf=gluten free / gfa=gluten free available*

*Ts & Cs: Menu available any day in December except Christmas Day or at other times by agreement*

*- Pre-order only - £10 non-refundable booking deposit per person - dishes may be subject to change*

