

THE WHITE HALL

RESTAURANT & BAR

Christmas Menu | 3 Courses £48.50

Available from 24.11.2025

Monday – Saturday 12pm-10pm

STARTERS

Celeriac Veloute V/ GF

Winter truffle & chive oil

Roast Heritage Beetroot V/GF, *VE

Golden beetroot tartare, apple gel, goats curd & bulls blood beetroot dressing

Loch Duart Salmon *GF

Kiln smoked, celeriac remoulade, black radish, puffed rice, buttermilk dressing

Pressed Chicken Terrine *GF

Marinated breast, confit leeks, apricot marmalade, chicken pillow, sourdough

MAINS

Roast Turkey Dinner *GF

Sage & apricot stuffed turkey breast, festive trimmings, turkey gravy

North Atlantic Halibut *GF

Citrus herb crust, potato, celeriac & spinach fricasse, champagne butter sauce

Pumpkin & Chestnut Risotto V/ GF, *VE

Roasted pumpkin, arborio rice, sage oil

Sirloin Steak (£7 supplement)

Fillet Steak (£9 supplement)

*Served with peppercorn sauce & fries *GF*

DESSERTS

Strawberry Cheesecake

Basil sponge, Champagne strawberries, berry sorbet

Madagascan Vanilla Crème Brûlée V, *GF

Mince pie

Layered Chocolate Gateaux V

Single origin chocolate, burnt apple puree, bourbon vanilla diplomat, green apple sorbet

British Cheese Selection (£6 supplement) *GF

A selection of British cheeses served with crackers, quince & chutney

*Gluten free & Vegan options available upon request *GF *VE*