

THE WHITE HALL RESTAURANT & BAR

Christmas Menu | 3 Courses £38.00

Available from 21.11.2022

Monday – Saturday 12pm-10pm

STARTERS

Celeriac & Winter Truffle Soup v

Celery leaf oil, crispy shallots

Roast Heritage Beetroot v / N

Tartar of Boltardy beetroot, goats' cheese fritter, apple gel, romesco dressing

Loch Duart Smoked Salmon

Potato & fennel relish, soused cucumber, radish, buttermilk dill dressing

Layered Herb Fed Chicken Terrine

Rillettes, torchone & parfait, chorizo jam, house pickles, musketeer sauce, sourdough toast

MAINS

Roast Turkey Dinner

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

Wild Atlantic Halibut

Potato, celeriac & spinach fricassee, autumn herb butter crust, champagne & scallop fumme

Butternut Squash En Croute v

Sage, goats' cheese & mushroom stuffing, festive trimmings, butternut squash gravy

Sirloin Steak (£5 supplement)

Fillet Steak (£8 supplement)

Served with peppercorn sauce & fries

DESSERTS

Orange & Pistachio Cheesecake N

Orange jelly, pistachio ice cream

Madagascan Vanilla Crème Brûlée v / N

Mint mince pie

Spiced Apple & Pear Crumble v / N

Pear & ginger ice cream

British Cheese Selection (£3 supplement) N

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

All our food is prepared in a kitchen where nuts, gluten and other allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy please let us know before ordering. Full allergen information is available. Please advise your server if you have allergies or require information on ingredients in our dishes. Some dishes may include unpasteurised cheese. All prices inclusive of VAT.

There is a discretionary 10% service charge.