

THE WHITE HALL

RESTAURANT & BAR

Christmas Menu | 2 course £46.00 | 3 course £52.00

Available from 26.11.2026

Mon – Sat 12-10pm

STARTERS

Cep Velouté V/GF

Roasted ceps, winter truffle, onion oil

Roast Heritage Beetroot V/GF *VE N

Romesco, whipped goats cheese, endive

Loch Duart Salmon GF

Potato olivier, horseradish cream, compressed cucumber

Chicken & Ham Presse *GF

Confit leg, braised ham hock, mustard puree, pea cracker, sourdough

MAINS

Roast Turkey Dinner GF

Stuffed breast, festive trimmings, pigs in blankets, turkey gravy

North Atlantic Halibut GF

Citrus herb crust, confit potato, leek & spinach fricasse, Champagne butter sauce

Winter Vegetable Pithiver VE

Roasted vegetables, festive trimmings, gravy

8oz Sirloin Steak (£5 supplement)

8oz Fillet Steak (£8 supplement)

*Peppercorn sauce & fries *GF*

ADD SIDES

(Supplement)

Heritage Carrots V - £6.50 | **Mulled Red Cabbage** V - £6.50

Sprouts & Pancetta - £6.50 | **Sautéed Potatoes** V - £6.50

Chips/Fries VE - £6.50 | **Pigs in Blankets** - £8.50

DESSERTS

Plum & Vanilla Cheesecake

Vanilla diplomat, poached plum, bourbon vanilla ice cream

Madagascan Vanilla Crème Brûlée *GF

Mince pie

Treacle Tart V

Clotted cream & honeycomb icecream, cinnamon streusal

British Cheese Selection (£6 supplement) V *GF

Selection of British cheeses, sourdough crackers, chutney, grapes

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 a member of staff know before ordering. Full allergen information is available on request.

* Gluten free & vegan available on request.

All prices are inclusive of VAT. There is a discretionary 10% service charge added to your bill.

V - VEGETARIAN | VE - VEGAN | N - CONTAINS NUTS | SF - CONTAINS SHELLFISH