

The WHITE HART

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CHRISTMAS 2016 at *The* WHITE HART

The problem is that, for us, Christmas means only one thing – smoked salmon as a starter, followed the totally traditional Turkey and all the trimmings, rounded off with a fine pudding and brandy butter. So devising a menu that maybe rings some changes goes against the grain. That said, we hope we have risen to the challenge...Merry Christmas with a twist...

CHRISTMAS MENU

Watercress Soup with warm bread – Twist it by adding wild mushrooms and chilli

Smoked Salmon with dill and mustard sauce – Twist it into smoked salmon parcels stuffed with smoked salmon pâté

Chicken Liver Parfait with Rosemary Jelly and Melba Toast – Twist it into a hot chicken liver salad with a Vietnamese dressing

Free Range Turkey with all the trimmings – sorry, no twisting allowed...

10oz Rump Steak with peas, chips and grilled tomato – twist it to become Tagliata di Manzo by char grilling medium rare, topping with roast garlic and slicing onto a rocket salad...

Hot Smoked Salmon on a potato cake with béarnaise sauce – twist it with wilted spinach and a poached egg...

A Christmas Pie – walnuts, root vegetables and red cabbage in a rich gravy for the non meat eaters amongst you... served with roasties and Brussel sprouts – twist it with a vegetarian suet crust pastry rather than shortcrust...

Christmas Pudding with Rum Custard and Brandy Butter – twist it with a slice of cheddar cheese and slices of apple rather than the sauces...

*Crunchie Cheesecake with Salted Caramel Ice Cream – twist it with a shot of Baileys Irish Cream**

*Home-made Mince Pies, with Coffee – twist it with an Irish Coffee**

Two Courses for £18, 3 courses £21 *indicates a £3 supplement

Prices include V.A.T. & a service charge of 10% will be added to parties of 6 or more. You can also create your own menu with us if you wish – just ask.

FOR FURTHER DETAILS OR TO BOOK, CONTACT US ON (01473) 890312

All our food is locally sourced and/or organic, as far as possible. If you have any special dietary requirements please let us know and we will do our best to accommodate you.