



CHRISTMAS FAYRE

AVAILABLE FROM 1ST TO 24TH DECEMBER,
BOOKINGS ONLY

TWO COURSES £26.95
THREE COURSES £31.95

STARTERS

CREAMY WINTER VEGETABLE SOUP

Freshly made soup with homemade soda bread

CRAYFISH COCKTAIL

Diced tomato and cucumber, our own Marie rose sauce and homemade soda bread

PAN FRIED CHICKEN LIVERS

Creamy brandy and peppercorn sauce and toasted ciabatta

MUSHROOMS STUFFED WITH BRIE

Cranberry sauce

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MAINS

TRADITIONAL ROAST TURKEY DINNER

Roast potatoes, creamy mash, Brussels sprouts sauteed in bacon, honey roasted carrots and parsnip, cranberry pigs in blankets and lashings of chef's red wine jus

GAME PIE

Honey roasted carrots and parsnips, hand cut chips and chef's red wine jus

CHRISTMAS HANGING SKEWERS (RUMP STEAK OR CHICKEN)

Stuffing balls, chestnuts, mushrooms and pigs in blankets with creamy mash, roast potatoes, honey roasted carrots and chef's red wine jus

POACHED HADDOCK

Filled with crayfish mousse, roasted garlic mash and a creamy king prawn broth

HOMEMADE VEGETARIAN WELLINGTON (VE AVAILABLE)

Filled with mushrooms, chestnuts, cranberry and brie served with creamy mash, roast potatoes, honey roasted carrots and parsnips and a vegan gravy

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DESSERTS

CHOCOLATE BLACK CHERRY TRIFLE

Pouring cream

CHRISTMAS PUDDING

Homemade brandy sauce

Food Allergies & Intolerances: Please speak to our staff about the ingredients in your meal when placing your order. We require a non-refundable deposit of £5.00 per head to secure your booking and a pre-order 2 weeks in advance.

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