



THE WHITE HART OF WYTHAM

Christmas Day Menu



BREADS & AMUSE BOUCHE

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ROAST JERUSALEM ARTICHOKE VELOUTÉ, LIGHT CURRY OIL & PICKLED WALNUTS

HOME CURED BEEF, OXFORDSHIRE BLUE, ROCKET & CRISPY CAPERS, DIJON MUSTARD & PARSLEY ROOT EMULSION

HOT SMOKED HADDOCK & CHEDDAR SOUFFLE, COARSE GRAIN MUSTARD, SPINACH & WATERCRESS

RAS EL HANOUT CAULIFLOWER, WHITE BEAN TAGINE, CHERMOULA & TAHINI DRESSING

CHICKEN LIVER & FOIE GRAS PARFAIT, BLACK TRUFFLE BUTTER, WARM TOASTED BRIOCHE & RED ONION MARMALADE

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ROAST TURKEY BALLOTINE, CHESTNUT, APRICOT & SAGE STUFFING, BREAD SAUCE, CABBAGE & BACON,
TRADITIONAL ACCOMPANIMENTS & ROASTING JUICES

PAN ROAST VENISON HAUNCH, LAYERED POTATO TERRINE, CURLY KALE, ROAST BEETROOT,
HORSERADISH & RED WINE SAUCE

PAN ROAST STONE BASS FILLET, LEEKS, MUSSELS, SAFFRON POTATOES, NOILLY PRAT FISH VELOUTÉ, BRAISED FENNEL & DILL OIL

ROAST CELERIAC & WILD MUSHROOM RISOTTO, POACHED DUCK EGG, SHAVED BLACK TRUFFLE & PARMESAN

CONFIT BELLY OF PORK, FONDANT POTATO, STOCK POT CARROT, BUTTERED TENDER STEM BROCCOLI,
PARSNIP, WATERCRESS & APPLE

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CHAMPAGNE SORBET

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TRADITIONAL CHRISTMAS PUDDING, CLOTTED CREAM, PEDRO XIMENEZ ANGLAISE & RUM SOAKED RAISINS

DARK CHOCOLATE DELICE, BLACKBERRIES, CHOCOLATE CRACKLING, MINT & BLACKBERRY SORBET

STICKY TOFFEE PUDDING, TOFFEE ICE CREAM, BUTTERSCOTCH SAUCE & HONEYCOMB, CANDIED GRANNY SMITH APPLE

DUCK EGG CUSTARD TART, CLEMENTINE, VANILLA ICE CREAM, NUTMEG & ALMOND TUILE

OXFORD BLUE CHEESE, FIG CHUTNEY, CRACKERS AND CELERY

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£75 PER PERSON. RESERVATIONS & DEPOSIT REQUIRED. SERVICE NOT INCLUDED. CHILD PORTIONS AVAILABLE.