



# *The White Hart of Wytham*

CHRISTMAS DAY MENU - £70pp

*A little festive plate of canapés to share*

with breads and olives for the table with oils and butter

## *Starters*

Roast Jerusalem artichoke velouté with light curry oil and fresh baked focaccia (GF\*)

Confit duck leg scotch egg, smoked parsnip emulsion and pickled red cabbage

Hot twice baked cheddar and goats cheese soufflé, apples, chicory and hazelnuts

Ras el hanout cauliflower with white bean tagine, chermoula and a tahini dressing (GF/DF)

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*Champagne or mango sorbet refresher*  
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## *Main Course*

Roast turkey ballotine with chestnut, apricot and sage stuffing, bread sauce, cabbage and bacon, potato fondant and meat juices

Pan roast venison haunch, purple potatoes, curly kale, roast beetroot and horseradish, blackberries and red wine sauce (GF)

Celeriac and wild mushroom open lasagna with poached duck egg, shaved black truffle

Hake fillet, mussels, leeks and artichokes, tomato and pickled fennel dashi broth and saffron aioli with tempura king prawn (DF)

## *Dessert*

Traditional Christmas pudding with clotted cream, Pedro Ximenez anglaise & rum soaked raisins

Dark chocolate delice with blackberries, chocolate crackling, mint & a blackberry sorbet (GF)

Sticky toffee pudding with toffee ice cream, Pedro Ximenez soaked raisins, butterscotch sauce  
& honeycomb

Selection of artisan cheeses, biscuits, grapes & celery (£5 supp. GF)

## *To finish*

Mince pies and chocolate with tea or coffee

