



White Hart Christmas Menu

Starters

Roasted butternut squash soup, chive cream, foccacia bread
V (su, m, g - wheat) can be VN, GF

Slow cooked ham hock & apple croquettes, parsnip puree, cider reduction
(su/m/e/g-wheat)

Creedy Carver duck liver pate, caramelised red onion & thyme chutney, crostini, red wine syrup
(su, m, g - wheat) can be GF

Smoked trout & dill roulade, celeriac remoulade, caper & lemon dressing, crostini
(f, m, su, g - wheat) can be GF

Beetroot, walnut & vegan cream cheese terrine, dressed leaves, balsamic
VN, GF, (su, so, n - walnuts)

Mains

Devon roast turkey, thyme roasted potatoes, pig in blanket, stuffing, honey roasted parsnips, braised red cabbage, greens, rich gravy
(g - wheat, m, su) can be GF

Pan fried Brixham landed white fish of the day, dill potato cake, river Teign mussels, braised fennel, bouillabaisse sauce
GF DF (f, mo, su)

Braised Devon pork belly, rosemary fondant potato, estate apple puree, crackling, local greens, Dartington cider gravy
GF (su, m)

Broccoli, spinach & blue cheese puff pastry roll, estate greens, balsamic reduction
(g - wheat, m, e)

Dawlish wild mushroom & chard linguini, rocket, parmesan crisp, herb oil
GF, V (su, m) can be VN

The White Hart festive burger - turkey & sausage meat, Devon brie, cranberry chutney, pretzel bun, slaw, fries
(g - wheat, m, su, e)

Beer battered Brixham line caught fish, fries, minted greens, tartar sauce, charred lemon
(su, f, g - wheat)

ALLERGEN & DIET KEY: c = Celery / cr = Crustaceans / e = Eggs / f = Fish g = Gluten / l = Lupin / m = Milk / mo = Mollusc / mu = Mustard / n = Nuts / p = Peanuts / se = Sesame / so = Soy / su = Sulphites / GF = Gluten Free / DF = Dairy (milk) Free / V = Vegetarian / VN = Vegan



Desserts

Traditional Christmas pudding, brandy sauce, clotted cream
(su, e, m) can be GF & VN

Dark chocolate & orange torte, Chantilly cream, tuile biscuit
(g - wheat, e, m)

Vanilla pannacotta, Dartington rum caramel, praline
GF (su, n - hazelnuts, m)

Passion-fruit posset, meringue, mango sorbet
(m, e, su)

Festive Eton mess
(m, su, e, g - wheat)

Sticky ginger sponge, toffee sauce, vegan ice cream
VN (g - wheat, su, so)

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White Hart Christmas Fair Menu

White Hart Winter Wraps

Served warm with coleslaw & crisps. Gluten Free available upon request

BBQ pulled pork, lettuce, crispy leeks (g - wheat, su) £9.95

Turkey & stuffing, served with a pot of Chef's gravy (g - wheat, su, m) £9.95

Brie & cranberry (g - wheat, su, m) £8.95

Halloumi, Mediterranean veg & sweet chili (g - wheat, su, m) V £8.95

Falafel & Tahini (g-wheat, se) V £8.95

King prawn & crayfish with lobster sauce (g-wheat, f, mo, e, su) £10.95

Full on Fries

Fries - GF, DF, VN £3.50

Cheesy fries - GF, V (m) £3.95

Piggy fries with cheese - GF (m, su) £7.95

Beef chilli fries with Cheese - GF (m, su) £7.95

Five bean chilli fries - GF, VN (su) £7.75

Clucking fries with cheese - GF (m, su, e) £7.95

Potted Puds - All £6.50

Chocolate & orange mousse with a festive spiced chantilly cream - GF (m, e)

Winter fruits trifle (g-wheat, su, e, m)

Tiramisu (g-wheat, su, m)

Lemon cheesecake with candied lemon (g-wheat, m)

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