JINGLE ALL THE WAY

TO THE

WHITE HART

this Christmas



CHRISTMAS 2016 AT THE WHITE HART HOTEL UTTOXETER

‘TIS THE SEASON TO BE JOLLY

So, from 1st December to 24th December come and enjoy traditional Christmas fayre in our seasonal surroundings. Whether it’s a family catch-up, team outings or a friendly get-together we’ll be serving our festive specials daily between 12.00 - 5.00pm for lunch and between 5.00 – 9.00pm for dinner (10.00pm Saturdays).

CHRISTMAS FAYRE MENU

£19.95 per person (lunch) or £24.95 per person (dinner)

Smoked Salmon
Cream Cheese - Toasted Sourdough - Dressed Salad

Leek and Potato Soup
Crusty Bread

Chicken Liver Parfait
Homemade Chutney - Dressed Salad - Toasted Brioche

Traditional Roast Turkey
Brussel Sprouts - Cranberry Farce - Pigs ’n Blankets - Roasting Jus - Roast Potato

Beef Blade Bourguignon
Silverskin Onion - Button Mushrooms - Red Wine Jus - Cream Potato

Roast Cod Loin
Chorizo Stew - New Potatoes - Padron Peppers

Vegetarian Goats Cheese Tart
Red Onion Jam - Spinach and Red Pepper - Balsamic Glaze

All main courses are served with a panache of vegetables

Traditional Christmas Pudding
Brandy Anglaise

Chocolate Brownie
Chocolate Sauce - Vanilla Ice cream

Vanilla Panna Cotta
Winter Berry Compote - Shortbread Biscuit

Selection of Cheeses
Celery - Chutney - Artisan Biscuits

Mince Pie*

*Included in £24.95 dinner price only. Christmas fayre bookings must be pre booked and a credit card number taken to secure the bookings. We will not take a deposit prior to the date of the booking but will charge a cancellation fee of £10.00 per head for any no shows on the evening or cancellations without 24hrs notice.

‘ALL I WANT FOR CHRISTMAS’

Is someone to cook my dinner and take care of the cleaning up!
We’ve got your lunch plans covered here at The White Hart with a menu packed full of choice.

CHRISTMAS DAY LUNCH MENU
£80 per person

Roasted Smoked Salmon Loin
Horseradish Mascarpone - Avocado Puree - Beetroot - Pumpkin Bread

Pan Fried Wood Pigeon
Game Terrine - Blackberry Puree - Pan Jus

Wild Mushroom Risotto
Crispy Hens Egg - Creamed Morels - Nasturtium - Micro Herbs

Leek, Potato, Cream Cheese and Wholegrain Mustard Soup
Black Pudding Croutons - Poached Egg

Traditional Roast Turkey Crown
Sous Vide Thigh - Cranberry Frace - Creamed Brussel Sprouts - Bacon - Roasting Jus

Panfried Loin of Venison
Braised Haunch - Truffled Creamed Potato - Cauliflower Puree - Rainbow Carrots - Red Wine Jus

Roast Turbot
Creamed Morels - Savoy Cabbage - Bacon - Horseradish Sauce

Butternut Squash and Blue Cheese Puff Pastry Tart
Pea Puree - Dauphinoise Potato - Port and Redcurrant Sauce

Traditional Christmas Pudding
Brandy Anglaise

Passion Fruit Cheesecake
Passion Fruit Crunch - Wild Berries - White Chocolate Sauce - Raspberry Sorbet

Bitter Chocolate Tort
Chocolate Praline - Hazelnuts - Vanilla Ice Cream

Spiced Apple Tart
Gingerbread - Mulled Wine - Cinnamon Ice cream

Selection of British Cheeses
Celery - Quince Jelly - Poached Pear - Artisan Biscuits

Mince Pie

‘CHESTNUTS ROASTING ON AN OPEN FIRE’

Come in from the cold and you will find a warm welcome
and a sumptuous lunch served between 12.00 – 5.00pm

BOXING DAY MENU
£30.00 per person

Leek and Potato Soup
Crusty Bread

Chicken Liver Parfait
Homemade Chutney - Dressed Salad - Toasted Ciabatta

Prawn Cocktail
Brandy MarieRose - Shredded Lettuce - Lemon - Brown Bread

Roast Sirloin of Staffordshire Beef
Yorkshire Pudding - Roast Potatoes

Roast Pork Loin
Black Pudding Bon-Bons - Roasted Apple

Butter Roasted Turkey
Cranberry Stuffing - Pig ’n’ Blanket

White Hart Smokies
Smoked Haddock - Mustard - Cream Sauce - Chives

Home Made Nut Roast
Vegetarian Gravy - Yorkshire Pudding

All main courses are served with cauliflower cheese, roasted mixed roots, red cabbage and broccoli

---

Chocolate Brownie
Chocolate Sauce - Vanilla Ice Cream

Sticky Toffee Pudding
Toffee Sauce - Banana Ice-cream

Apple and Blackberry Crumble
Homemade Custard

Selection of Cheeses
Celery - Chutney - Artisan Biscuits

Mince Pie

‘FOR THE SAKE OF AULD LANG SYNE’

Should Old Acquaintance be forgot? Not this New Year at the White Hart.
Join us to see the New Year in in style with a three-course dinner
in our restaurant for £34.95 per head.
Put on your dancing shoes after and see in the New Year with our disco.

NEW YEARS EVE MENU

£34.95 per person

Mushroom Fricassee
Toasted Brioche - Parsley and Chervil - Parmesan

Soup Of The Day
Crusty Bread

Pan Fried Scallops
Pea Puree - Pancetta - Watercress

Pan Fried Pigeon Breast
Winter Berries - Walnuts - Black Pudding

Blade of Beef Bourguignon
Creamed Potato - Pancetta - Baby Mushrooms - Silverskin Onions

Cod Loin
Creamed Leeks - New Potato - Parsnip Crisps

Butter Roasted Chicken Breast
Braised Leg Gnocchi - Butternut Squash - Tarragon Sauce

Butternut Squash and Blue Cheese Puff Pastry Tart
Pea Puree - Dauphinoise Potato - Port and Redcurrant Sauce

Chocolate Brownie
Chocolate Sauce - Vanilla Ice Cream

Vanilla Panna Cotta
Winter Berry Compote, Shortbread Biscuit

Selection of British Cheeses
Celery - Chutney - Artisan Biscuits

Sticky Toffee Pudding
Toffee Sauce - Banana Ice Cream

Mince Pie

‘HAPPY NEW YEAR’

We’re delighted to welcome the famous Meynell Hunt to The White Hart on the morning of 1st January. Come and join us for cobs, drinks and a party atmosphere. Why not stay for lunch, served 12.00 - 5.00pm?

NEW YEAR’S DAY MENU
£30.00 per person

Soup of the Day
Crusty Bread

Chicken Liver Parfait
Homemade Chutney - Dressed Salad - Toasted Ciabatta

Prawn Cocktail
Brandy MarieRose - Shredded Lettuce - Lemon - Brown Bread

Roast Sirloin of Staffordshire Beef
Yorkshire Pudding - Roast Potatoes

Roast Pork Loin
Black Pudding Bon-Bons - Roasted Apple

Butter Roasted Turkey
Cranberry Stuffing - Pig ’n’ Blanket

White Hart Smokies
Smoked Haddock - Mustard - Cream Sauce - Chives

Home Made Nut Roast
Vegetarian Gravy - Yorkshire Pudding

All main courses are served with cauliflower cheese, roasted mixed roots, red cabbage and broccoli

---

Chocolate Brownie
Chocolate Sauce - Vanilla Ice Cream

Sticky Toffee Pudding
Toffee Sauce - Banana Ice-cream

Apple and Blackberry Crumble
Homemade Custard

Selection of Cheeses
Celery - Chutney - Artisan Biscuits

Mince Pie

LAY DOWN YOUR WEARY HEAD

Our luxury boutique accommodation is available right through the Christmas period.* Room rates include a breakfast of your choice. Will it be full English, Eggs Benedict or our famous Staffordshire oatcakes.

Christmas Room Rates:

Date	Double
Christmas Eve	from £150.00
Christmas Day	from £175.00
Boxing Day	from £150.00
New Year's Eve	from £175.00









*The restaurant and bar will be closed for evening meals on Christmas Day and Boxing Day.

HOW TO BOOK

Call: 01889 562707

Visit: new.whiteharthoteluttoxeter.co.uk

6-8 Carter St, Uttoxeter,
Staffordshire ST14 8EU

THE WHITE HART UTTOXETER HOTEL RESTAURANT & COCKTAIL BAR