

Festive Menu

2 Courses 34.95 | 3 Courses 39.95

Menu available 25th November until 24th December 2026



Starters

Creamy Parsnip & Maple Soup parsnip crisps, sourdough bread (ve)

Oat-Smoked Chicken, Leek & Mushroom Velouté crispy leek, basil oil

Smoked Salmon Pot pickled fennel, chilli, sourdough bread

Oven-Baked Camembert chilli honey, chutney, thyme, artisan bread (v)

Buttermilk Calamari harissa mayonnaise



Mains

Roast Turkey & Trimmings

Chestnut stuffing, pigs in blankets, Brussels, braised red cabbage, maple-glazed carrots & parsnips, roast potatoes, Yorkshire pudding, gravy

Fillet of Salmon

Crayfish & dill potato cake, green beans, tomato butter sauce, crispy basil

Confit Duck Leg

Truffle mash potatoes, red cabbage, honey-roasted carrots, red wine gravy

Chargrilled Celeriac Steak (ve)

Porcini puree, roast garlic new potatoes, sourdough crumb, orange & thyme dressing, crispy kale

7oz Rump Steak

Grilled mushroom, tomato, chunky chips & choice of our homemade sauces; peppercorn, Bearnaise, mushroom or garlic & parsley butter

Upgrade to 8oz Sirloin + £5

Festive Burger

Double beef and pork burger, brie, cranberry sauce, dill pickle & lettuce – served in a brioche bun and crowned with a pig in blanket, skin on fries



Desserts

Christmas Pudding mulled cranberries, brandy custard

Sticky Toffee Pudding banoffee sauce, vanilla ice cream

Chocolate & Orange Tart chocolate sauce, vanilla ice cream (ve)

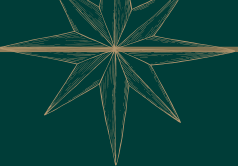
Millionaire Mousse Bar salted caramel ice cream

Blue Stilton & Creamy Brie, chutney, crackers +£3

Selection of Ice Cream and Sorbets

(ve) vegan (v) vegetarian

A £10 per head non-refundable deposit is required to secure your booking. Pre-orders are required at least 7 days before your event. A discretionary 10% service charge will be added to your bill and fairly distributed amongst the team who prepared and served your meal and drinks. If you prefer to leave a different amount or remove the gratuity no problem – just ask your server.



Christmas is all about coming together!



Party season is here, and we have the space and layout to keep everyone comfortable and happy, whatever your group's needs.

We love welcoming larger parties and are committed to making sure your celebration is a fantastic experience from start to finish.

If you'd like to discuss any specific requirements, please don't hesitate to call us on **01730 825124** or email at **info@the-whitehart.co.uk** – we'll be happy to help.

If anyone in your party has allergies or dietary requirements, please let us know in advance so we can ensure we cater for them appropriately. You can also view our allergen information using the QR code below.

As we prepare all our dishes using fresh ingredients, menu availability is generally very reliable. However, during the busy December period, occasional supply chain issues may mean our chefs need to make minor adjustments to certain dishes. If this happens, we'll always do our best to offer a suitable alternative.

We look forward to celebrating with you!



The Street, South Harting, Petersfield, GU31 5QB