

CHRISTMAS DAY

A glass of Champagne on arrival

STARTERS

Roast celeriac soup,
toasted chestnuts and seeds,
sourdough toast (v)

Juniper crusted
Hampshire venison carpaccio,
venison croquettes, figs, walnuts,
crème fraîche

Wild mushroom,
chestnut and chicory tart, walnuts,
lemon, parsley (vg)

Scottish langoustine and
Devon crab cocktail, samphire,
Bloody Mary sauce

Jude's lemon sorbet to follow

MAINS

All served with goose fat roast potatoes and honey roasted carrots & parsnips

Crown of English Rose turkey,
honey glazed gammon, seared
goose breast, pigs in blankets,
bread sauce, Brussel tops
and chestnuts

Beetroot, fennel and
mixed nut roast, Bloody Mary
sauce, rosemary roast potatoes,
Jerusalem artichokes,
Brussel tops (vg)

8oz Aberdeen Angus rump steak,
triple cooked chips,
roasted shallot, béarnaise

Roast Creedy Carver
duck breast, duck leg croquette,
butternut squash purée, chicory,
cherries, brandy

Roast Scottish trout,
creamed celeriac, fennel, leeks
and gremolata

PUDDINGS

Christmas pudding, spiced syrup,
brandy butter ice cream

Chocolate and
marmalade brioche bread
pudding, chocolate ice cream

Salted chocolate and cranberry
tart, caramel ice cream

Nutmeg panna cotta, orange and
cranberries, cinnamon crumble

Isle of Mull Cheddar; quince jelly,
celery, seeded crackers

Coffee and mince pie to finish

Adult £86.50 Child £35

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance.

We're proud to source the finest seasonal fruit, vegetables, meat, fish and dairy to create our menus. 

A discretionary 12.5% service charge will be added to your bill.



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