

3 Courses £,45 per person

To Start

Roast cauliflower soup, sage & chestnuts, sourdough (vg) (378kcal)

Severn & Wye smoked salmon, fennel, clementine & watercress salad, sourdough (384kcal)

Ham hock, chestnut & cranberry terrine, beer mustard, cornichons, sourdough (502kcal)

Chicory, pear & walnut Waldorf salad, fig dressing (vg) (313kcal)

Devon crab & crayfish cocktail, chicory, radicchio, samphire, Bloody Mary sauce (151kcal)

Mains

Crown of English turkey, goose fat roast potatoes, crushed winter roots, Brussels sprouts, maple roast parsnip, pig in blanket, cranberry sauce, gravy (938kcal)

West Country rump of beef, goose fat roast potatoes, crushed winter roots, Brussels sprouts, maple roast parsnip, pig in blanket, horseradish sauce, gravy (1057kcal)

Heritage beetroot tart, Brussels tops, celeriac purée, toasted walnuts & gremolata (vg) (1310kcal)

Pan roasted seabass, creamed celeriac, Brussels tops, samphire & orange (597kcal)

Venison, port & bay leaf pie, crushed winter roots, Brussels tops, gravy (775kcal)

Puddings

Christmas pudding, brandy butter ice cream (v) (416Kcal)

Apple, fig & chestnut crumble, bay leaf custard (v) (372Kcal)

Spiced fig, orange, cranberry & walnut syllabub (vg) (530kcal)

Dark chocolate brownie, toasted hazelnuts, golden raisins, cranberries & brown butter whipped cream (v) (511kcal)

St. Clement's treacle tart, stewed clementines, clotted cream (v) (545kcal)

For The Table (priced per dish)

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Pigs in blankets (400kcal) £6

Cauliflower cheese (v) (484kcal) £6

Maple roast heritage squash (264kcal) £6

Maple roast heritage carrots (356kcal) £6

Yorkshire puddings & gravy (531kcal) £6

Camembert 'bites' cranberry slaw (379kcal) £6

Brussels sprouts, smoked bacon & chestnuts (621kcal) £6

Goose fat roast potatoes, orange, sage, chestnuts (564kcal) £6

Pork, apple & leek stuffing (434kcal) £6





Bring on the cheer, your perfect Christmas party starts here.

Scan to unwrap the magic and take a peek at our crafted Christmas.

www.whitehartbarnes.co.uk

We source our ingredients from Britain's best farmers, growers, fishers and foragers to bring out the season's flavours.

Provenance may vary subject to supply. Farming challenges and British weather can mean there are a few essential ingredients that come from elsewhere. Please inform a member of the team of any food allergies or intolerances when ordering. As part of the nature of fresh game, dishes may contain traces of shot.

An adult's recommended daily calorie allowance is 2,000 Kcal.

All tables are subject to a discretionary service charge of 12.5%.