

Christmas Fayre @ The White Rock Inn

STARTERS

Parsnip & Red Chilli Soup served with cranberry & rosemary bread

Fig & Stilton Salad drizzled with blossom honey

Ham Hock, pickled carrot & mustard Terrine served with Piccalilli & Crostinis

Garlic Mushrooms topped with Kentish Blue Cheese served on a Sourdough Crouton

King Prawn & Smoked Salmon Cocktail

MAINS

Breast of Roast Turkey served with Honey Roast Parsnips, Roast Potatoes, Red Cabbage Glazed Carrots, Brussel Sprouts, Pigs in Blankets & Rich Gravy

Beetroot Wellington served with roast potatoes, vegetable medley and red pepper coulis (vegan)

Moules Mariniere served with frites and cranberry & rosemary bread

Confit Duck served with pomme anna potatoes, seasonal vegetables & cherry sauce

Beef stroganoff served with Basmati rice & vegetable crisps

DESSERTS

Traditional Christmas Pudding served with lashings of Brandy Sauce

Homemade Baileys Crème Brulee served with gingerbread

Chocolate and Raspberry Torte served with vanilla ice cream (vegan)

Festive Crumble filled with Apple, Sultana, Cinnamon & Nutmeg served with creamy custard

Lemon Tart served with vanilla ice cream & Raspberry Coulis (GF)

£25.95

(available to book for parties of 4 or more from 1st December to 23rd December)

A discretionary 10% service charge will be added to your bill for parties of 6 or more and shared equally amongst the team