

## DECEMBER EVENTS

### THURSDAY 8TH – TRIBUTE NIGHT

DAVID BOWIE, ELTON JOHN, FREDDIE MERCURY, ELVIS PRESLEY,

Paul Lillie will be bringing a fantastic night of music from iconic artists such as the King - Elvis, David Bowie, George Michael & more

### THURSDAY 15TH – MICHAEL BUBLE TRIBUTE

Simon James brings the hits of Michael Bublé along with some Christmas numbers for this ultimate festive Tribute Night

### THURSDAY 22ND – MADONNA TRIBUTE

We have the one and only Gayle Fraser joining us as the Queen of Pop, the material girl herself... MADONNA!

### CHRISTMAS EVE SATURDAY 24TH - ELVIS TRIBUTE

Dance the night away to Elvis' iconic music! Enjoy Christmas Eve with friends & family accompanied by an evening of music by the King of Rock & Roll

### SATURDAY 31ST NEW YEAR'S EVE – RAT PACK NIGHT

Join us for a fun filled New Year's Eve with Steve Brown performing Rat Pack classics alongside a sumptuous Three Course Meal £54.95

### SUNDAY 1ST NEW YEAR'S DAY

Wind down for the last few days left of the holiday with a hangover breakfast from gam or the perfect roast

### BOXING DAY MONDAY 26TH

Relax this Boxing Day & let us do all the work.

Book your table & enjoy our delicious seasonal menu in a warm & cozy environment

## FESTIVE CELEBRATION MENU

### STARTER

- Deep fried brie with cranberry sauce & dressed mixed leaves (v)
- Tandoori spiced chicken skewers served with mint raita, sag aloo & poppadom
- Winter vegetable soup with root vegetable crisps, bread & butter (v)
- Prawn & crayfish cocktail tossed in Marie Rose sauce with granary bread
- Duck liver parfait, homemade pear & cranberry chutney served with sourdough toast
- Portobello mushroom stuffed with mozzarella, red onion marmalade, spinach & pine nuts topped with a herb crumb served with dressed rocket (vg)

### MAIN

- Roast turkey with pork, sage & apricot stuffing, maple cured bacon wrapped chipolata, roast potatoes & turkey gravy
- Cranberry & nut roast, roast potatoes, vegan gravy (vg)
- Pork belly, whole grain mustard mash, cider jus, crackling & apple sauce
- Salmon fillet served with crayfish cream sauce & crushed new potatoes topped with crispy leeks
- Rump steak, peppercorn sauce, chips, grilled tomato & field mushroom  
(Served Medium: £2 Supplement)
- Festive Risotto: butternut squash & chestnut risotto with crispy sprout tops & cranberries (v)
- Pan fried guinea fowl with sauteed pancetta & leek, cranberry compote, bubble & squeak & game jus
- All meals served with seasonal vegetables*

### DESSERT

- Traditional plum pudding & brandy sauce
- Warm cherry & almond cake with ice cream (vg)
- Oreo chocolate brownie served with chocolate sauce & vanilla ice cream
- Baileys crème brûlée with homemade shortbread biscuit
- Winter Berry Eton Mess: Whipped sweetened cream with meringue pieces, winter berries & vanilla ice cream
- Trio of sorbet with fruit garnish & cafe curl
- Cheddar, brie & stilton with mulled chutney, biscuits, grapes & celery (£1 Supplement)

2 COURSES £22.50 3 COURSES £27.95

# CHRISTMAS DAY MENU

## STARTER

Prawn, salmon & avocado tower  
Duck liver parfait, mulled wine chutney & sourdough toast  
Crispy goat's cheese & trio of beetroot; remoulade, roasted  
& puree with candied walnuts & pea shoots (v)  
Winter vegetable soup with root vegetable crisps, bread & butter (v)

## MAIN

Roast turkey with pork, sage & apricot stuffing, maple cured bacon  
wrapped chipolata, Yorkshire pudding, roast potatoes & turkey gravy  
Festive nut roast, apricot, sage & onion stuffing, Yorkshire  
pudding, roast potatoes & vegetarian gravy (v)  
Pan fried salmon fillet, crayfish cream sauce, crushed new potatoes  
topped with crispy leeks  
Rump of lamb with dauphinoise potatoes, rosemary & red wine jus  
Portobello mushroom, brie, cranberry & chestnut en croute  
served with dauphinoise potatoes & vegetable jus (v)  
*All meals served with honey roast parsnips, brussel sprouts  
with roasted chestnut, steamed broccoli & carrots*

## DESSERT

Traditional plum pudding & brandy sauce  
Warm cherry & almond cake with ice cream (vg)  
Oreo chocolate brownie served with chocolate sauce & vanilla ice cream  
Baileys crème brûlée with homemade shortbread biscuit  
Winter berry eton mess: Whipped sweetened cream with meringue pieces,  
winter berries & vanilla ice cream  
Cheddar, brie & stilton with mulled chutney, biscuits, grapes & celery

£79.95 PER PERSON CHILDREN UNDER 12 £39.95

A 10% service charge will be added to all tables. A £30 per person non refundable deposit  
will be required within 7 days of making your booking. Must be pre-ordered



## NEW YEARS EVE MENU

### STARTER

- Prawn, salmon & avocado tower
- Duck liver parfait, mulled wine chutney & sourdough toast
- Crispy goat's cheese & trio of beetroot: remoulade, roasted & puree with candied walnuts & pea shoots (v)
- Winter vegetable soup with root vegetable crisps, bread & butter (v)

### MAIN

- Supreme of chicken stuffed with mozzarella, tomato & basil with crushed new potatoes & a mushroom cream sauce
- Pan fried salmon fillet served with crayfish cream sauce, & crushed new potatoes topped with crispy leeks
- Rump of lamb with dauphinoise potatoes, rosemary & red wine jus
- Portobello mushroom, brie, cranberry & chestnut en crouete served with dauphinoise potatoes & vegetable jus (v)
- Sirloin steak, peppercorn sauce, chips, grilled tomato, mushroom & dressed rocket (served medium)
- All meals served with seasonal vegetables*

### DESSERT

- Traditional plum pudding & brandy sauce
- Warm cherry & almond cake with ice cream (vg)
- Oreo chocolate brownie served with chocolate sauce & vanilla ice cream
- Baileys crème brûlée with homemade shortbread biscuit
- Winter berry eton mess: Whipped sweetened cream with meringue pieces, winter berries & vanilla ice cream
- Cheddar, brie & stilton with mulled chutney, biscuits, grapes & celery

3 COURSE DINNER & LIVE MUSIC £54.95

## TERMS & CONDITIONS TO SECURE RESERVATION

FESTIVE MENU & BOXING DAY A £10 per head non refundable deposit must be paid no later than 14 days after the booking date.

Bookings, deposits & pre-orders can be completed on our website.

XMAS DAY & NEW YEAR'S EVE £30 deposit paid no later than 7 days after day of booking

Large parties could be accommodated on separate tables

We require a pre-order completed online or paper copy for tables of 6 +

An ORDER FORM with guest's names & meal choices can be found on our website.

& must be completed NO LATER THAN 14 DAYS BEFORE BOOKING DATE.

ONE bill per table provided & 10% service charge applied to tables

## FOOD SERVICE & OPENING TIMES

**Festive Celebration Menu** available: 28/11 - 31/1

Excluding Christmas Day, Boxing Day, NYE & New Years Day

**Christmas Day** - Open for drinks from Midday & two food service sittings staggered between 12 - 1pm & 2nd sitting between 3.30pm - 4.30pm

**Boxing Day** - Breakfast 9 - 11am. Food Served 12 - 6pm

**Monday 28th - Thursday 30th** - Normal Opening & Food Service Hours

**New Years Eve** - Normal Food Service until 5pm. NYE bookings from 7pm .

**New Years Day** - Open for drinks as normal. Food Served 9am 11am then 12 - 6pm

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**20% DISCOUNT OFF OF CHRISTMAS PARTIES HELD IN JANUARY**