



The White Hart

W E L W Y N

FUNCTION/BANQUETING MENU SELECTOR

(Select up to 3 dishes from each course to make your own menu, and then please let us know the total number of each chosen dish at least 7 days in advance – please use our pre-order sheet)

Appetisers

Tomato & Roasted Garlic Soup with Herb Croutons (v)	£5.95
Carrot & Coriander Soup with Crème Fraîche (v)	£5.95
Potato, Leek & Watercress Soup with Goats Cheese Croute (v)	£5.95
Oak Smoked Salmon, Buckwheat Drop Scone, Capers and Sour Cream	£7.50
Chicken Liver Parfait with Red Onion Marmalade and Toasts	£6.50
Caesar Salad with Bacon, Anchovies, Croutons & Parmesan	£5.95
Oat Rolled Goats Cheese with Watercress, Walnuts and Cumberland Sauce (v)	£6.50
Smoked Trout, Leek & Mature Cheddar Tartlet with Watercress Pesto	£6.75
Melon & Parma Ham with Lemon & Poppy Seed Dressing	£6.50
Prawn & Crayfish Cocktail with Marie Rose Sauce	£6.95
Tomato Tarte Fine with Wild Roquette, Black Olive Tapenade & Mozzarella (v) = suitable for vegetarians	£6.25

Main Courses

Roasts (Minimum of 8 covers required per dish)

Roast Sirloin of Beef with Roast Potatoes, Yorkshire Pudding, Vegetables and Red Wine Gravy	£15.95
Roast Leg of Lamb with Roast Potatoes, Redcurrant & Thyme Gravy and Seasonal Vegetables	£15.95
Roast Loin of Pork with Roast Potatoes, Sage & Apricot Stuffing, Apple sauce and Vegetables	£15.95
Roast Free Range Chicken with Roast Potatoes, Lemon & Thyme Stuffing, Bread Sauce & Vegetables	£15.95

Meat Dishes

10oz Rump Steak with Grilled Tomato, Field Mushroom, Chips & Watercress	£17.95
Roast Rack of Lamb with Dauphinoise Potato, Honey Glazed Carrots and Garlic & Rosemary Jus	£18.95
Slow Roast Belly of Pork with Grain Mustard Mash, Savoy Cabbage and Bacon	£17.50
Confit Leg of Duck with Celeriac Rosti, Braised Red Cabbage and Redcurrant Jus	£16.95

Fish Dishes

Baked Salmon Fillet with Crushed Potatoes, Broccoli and Hollandaise Sauce	£15.50
Loin of Cod with Cheddar & Parsley Crumb, Creamed Potato, Leeks and Chive Butter Sauce	£16.95
Fillet of Sea Bass with Sauté Potatoes, Peas, Bacon & Button Onions and Tarragon Crème Fraîche	£17.95

Vegetarian

Butternut Squash, Sage & Blue Cheese Risotto with Watercress	£13.50
Wild Mushroom, Spinach & Goat's Cheese Wellington with Thyme Sautéed Potatoes & Caramelised Red Onions	£13.95
Lentil, Carrot & Sweet Potato 'Shepherds' Pie with peppery green salad	£13.50

Desserts

Chocolate Brownie with Chocolate Ice Cream	£5.95
Vanilla Panacotta with Raspberries	£5.95
Caramelised Lemon Tart with Chantilly Cream	£5.95
Sticky Toffee Pudding with Toffee Sauce	£5.95
Apple & Cinnamon Crumble with Vanilla Custard	£5.95
Bread & Butter Pudding with Vanilla Custard	£5.95
Fresh Fruit Salad with Lemon Sorbet	£5.95
Selection of Ice Creams/Sorbets	£3.95
Selection of Fine British Cheeses with Grapes, Celery & Homemade Chutney	£6.75