



Pre-Christmas Menu

Chef's homemade soup of the day
Served with Lighthouse Bakery Bread (V)

Rillette of local game
Pheasant, pigeon, partridge and venison served with our homemade pear & date chutney and rustic toast

Smoked haddock fishcakes
Served in a leek veloute sauce

Baked camembert
Studded with rosemary & garlic served with Lighthouse Bakery Bread (V)

Winter salad
Red chicory, quinea, toasted seeds, beetroot cobnuts and Brighton Blue cheese (V)

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Roast local free range turkey
With chestnut, cranberry, apricot and sausage stuffing, pigs in blankets, prune brochette, seasonal vegetables and roasted mid potatoes

Roasted Dungeness cod fillet
Served with a herb crust on a wild mushroom risotto, wilted spinach and hollandaise sauce

Char-grilled chump of Romney lamb
Drizzled with rosemary & garlic oil served on a mustard mash with roasted seasonal vegetables

Gallet
Aubergine, artichoke, sweet garlic and cherry tomato with a deucele base, topped with Goats cheese, pine nuts and rocket (V)

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Traditional Christmas pudding with a brandy & juniper whipped butter

The White Dog sherry trifle

Chocolate & chestnut tart with crème fraiche

Lemon posset with a fruit compote

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Coffee & homemade chocolates

£26.50 per head

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At the time of booking we require a £10.00 per person deposit otherwise your booking is not secure, this is non-refundable, pre orders are required for larger parties. Please make us aware of any dietary requirements or allergies. A 10% service charge will be added to your final bill.