



Christmas Fayre Menu

Thursday 27 November to Wednesday 24 December 2025

Three Courses £38.95 Two Courses £32.95

Starters

- Poached and smoked salmon rilette, apple remoulade, seeded toast 346 kcal
- Beef, bacon, stout and thyme faggot, parsnip purée, horseradish crumb (gf) 350 kcal
- Deep-fried Brie, bramble chutney, roasted plum salad (v, gf) 403 kcal
- Roasted butternut squash and pumpkin soup, sage gnocchi (v) 717 kcal
- Chicken, apricot and tarragon terrine, piccalilli, vegetable salad (gfa) 238 kcal
- Wild mushroom, shallot and tarragon suet pudding, celeriac and truffle purée, red wine jus (vg, gf) 409 kcal

Mains

- Roast turkey with traditional accompaniments (gf) 1249 kcal
- Pan-fried trout fillet, Parmentier potatoes, samphire, mussels and herb sauce (gf) 706 kcal
- Beetroot, spinach and Beluga lentil Wellington, hasselback potatoes, mulled wine jus (vg) 454 kcal
- Slow-roasted Gressingham duck leg, thyme and garlic potato terrine, cherry jus (gf) 978 kcal
- Venison, Port, bacon and rosemary pie, colcannon mash, bourguignon sauce (gf) 1139 kcal
- 8oz dry-aged sirloin steak, peppercorn sauce, portobello mushroom, tomato, truffle and Parmesan fries
(supplement £8.50) (gf) 1317 kcal
- Pumpkin and sage tortellini, roasted baby courgettes, toasted pine nuts, blush tomatoes (vg) 510 kcal

Puddings

- Christmas pudding, brandy sauce (v, gf) 744 kcal
- Black Forest Arctic slice, boozy cherries (v) 467 kcal
- Toasted waffle, orange marmalade ice cream, clementine and dark chocolate sauce (v) 759 kcal
- Blackberry and apple crumble tart, mulled wine syrup, blackcurrant sorbet (vg, gf) 555 kcal
- Tiramisu trifle, espresso, Tia Maria soaked sponge, mascarpone cream (v, gf) 555 kcal
- Selection of British and French cheeses, spiced apricot chutney, biscuits (instead of dessert £5pp extra) 763 kcal

Additional Menu Information



We always advise you to speak to a member of crew if you have any food allergies or intolerances.
For calories and allergen information please scan this QR or ask a crew member for assistance.

Gluten Free - Where we offer gluten free dishes, controls are in place to ensure that dishes contain no more than 20 parts per million gluten; however, as we handle many allergens in our busy kitchens, we therefore cannot guarantee all traces of allergens are completely removed.

v - vegetarian, vg - vegan, gf - gluten free, gfa - gluten free adaptable, just ask.

The White Hart - www.whitehart-chipstead.co.uk - 01737 554 455