

ASK US  
ABOUT OUR  
*Wine Deals*



*Driving?*

DESIGNATED DRIVER  
DRINKS FREE

Throughout December we will  
reward all designated drivers  
with free soft drinks



*To Book...*

For further details and to  
make your booking call

us now on:

01793 812436

or email:

[whitehart@wadworth.co.uk](mailto:whitehart@wadworth.co.uk)

*New Year's Eve*

*See in the  
New Year with us!*

Join our celebration with  
fantastic food & drink  
and great company



*New Year's Day*

*Start as you mean  
to go on...*

Enjoy the first day  
of the New Year  
by joining us

**Terms & Conditions:** A non-returnable deposit is required for confirmation of all bookings. Deposits will be a minimum of £5 per person (pp) for party bookings and £10pp on Christmas Day & New Year's Eve. We require payment in full prior to arrival and a pre-order is required to confirm the booking. All payments by cheque must be received at least 10 working days prior to booked date. Cheque payments on the day are not accepted. Please do not send cash by post. If you, for any reason, have a cancellation and/or menu change due to unforeseen circumstances this can be made up to 48 hours in advance of the booking. We reserve the right to charge in full for any cancellations or amends made after this point. Please advise well in advance of any special dietary or access requirements and we will do our best to accommodate. We reserve the right to amend these conditions without prior notice and to withhold service in compliance with health and safety and/or licensing regulations. **Allergy advice - all food is prepared in our kitchen where nuts, gluten and other allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy, please let us know before ordering.** Full allergen information available upon request. All weights are approximate before cooking. Fish dishes may contain small bones. We aim to support local farmers and growers from the Assured Food Standards Association. (v) = Suitable for Vegetarians. \*Party nights may carry a supplement on certain dates.

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WWM344

*The*  
**WHITE HART**  
AT WROUGHTON



# *Christmas* **MENU**



📍 High Street, Wroughton, Swindon, SN4 9JX

✉ [whitehart@wadworth.co.uk](mailto:whitehart@wadworth.co.uk)

☎ 01793 812436

Pay in full by 1st Nov 2018 & receive a  
**10% discount** on your total food bill.  
*This offer does not include Christmas Day.*

# Christmas CELEBRATION

Available from November

Come and join us for your  
Christmas celebration

3 Courses  
£22.95  
Per Person

2 Courses  
£18.95  
Per Person

## Starters

Roasted tomato, basil and red pepper soup with rustic bread (v)

Prawn and smoked salmon cocktail with a Bloody Mary dressing

Duck and fig terrine with apple, date and tamarind  
chutney served with toast

Panko crispy goat's cheese with apple and celeriac slaw  
and cranberry relish (v)

## Mains

Roast British turkey with bacon wrapped sausages, stuffing,  
seasonal vegetables and crispy roast potatoes

Mixed seasonal game stew with cranberry dumplings,  
seasonal greens and creamed potatoes

Roast lamb breast with a pork, apple and black pudding stuffing  
served with braised red cabbage and crispy roast potatoes

Grilled sea bass with chorizo butter served with sauté leeks,  
peas and creamed potatoes

Mushroom, spinach and pine nut strudel with roasted sweet  
potatoes and a cider cream sauce (v)

## Puddings

Traditional Christmas pudding with brandy sauce

Chocolate delice with crème fraîche and  
winter berry compote (v)

Cranberry crème brûlée served with blood orange sorbet  
and cardamom and orange shortbread (v)

Duo of British cheese with quince jelly,  
celery and oat biscuits (v)

# Christmas Day

## 5 COURSE MEAL

A sumptuous feast ending  
with coffee and mini mince pies

5 Courses  
£64.95  
Per Person

## Starters

Cauliflower and chestnut soup with crumbled  
goat's cheese and rustic bread (v)

King prawn and crab cocktail with a lobster,  
brandy and tomato mayonnaise

Pheasant and Armagnac pâté with cucumber and  
pepper relish and toasted brioche

Blue cheese, roasted fig and chestnut tartelette with  
mixed leaves and beetroot dressing (v)

Refreshing Champagne sorbet with passion fruit

## Mains

Roast British turkey with pigs in blankets, stuffing,  
vegetables and roast potatoes

Chargrilled pheasant breast and thigh served on creamed brussel  
sprouts, chestnuts and smoked bacon with a red wine reduction

Grilled fillet steak with garlic buttered king prawns, parsnip crisps,  
wilted spinach and béarnaise sauce

Pan-seared tuna on buttered new potatoes, green beans  
and salsa verde with pea shoots

Shepherdless pie of green lentils and vegetables in a rich tomato sauce  
topped with sweet potato and dill mash and vegetable rösti (v)

## Puddings

Traditional Christmas pudding with brandy sauce

Pecan and maple pie with vanilla pod ice-cream (v)

Chocolate delice with mulled fruits and crème fraîche (v)

Baked apple stuffed with spiced fruits, chestnuts,  
toffee sauce and vanilla ice-cream

# Christmas Eve

Relax before the  
Big Day...

We have an evening  
of friends and festive  
cheer on offer...join us!

# Boxing Day

Let us take  
the strain!

We will do the cooking...  
and washing up...  
Choose from our  
pub favourites!