



FESTIVE MENU

at White City House

BITES

Salmon blini, caviar

Gruyere, gougere v

Venison sausage roll

Tuna tartare croustades

Wild mushroom pate pb

BOWLS

Monkfish goujons, tartare sauce

Norfolk turkey, onion stuffing, sage

Pumpkin risotto, goats curd, balsamic v

Salmon wellington, spinach, alioli

Ox cheek, mashed potato, gravy

Celeriac, artichoke, truffle

SWEETS

Dark chocolate & cherry tart pb

Lemon posset, cranberries v

Christmas pudding, brandy custard v

Mini mince pies v

v: vegetarian, pb: plant based.

Please let us know if you have any allergies or dietary requirements, our dishes are made here and may contain trace ingredients. There is a discretionary 14.5% service charge added to your bill.



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STARTERS

Fritto misto, tartar sauce
White bean dip, urfa chilli, crudites pb
Burrata figs, rocket, balsamic v
Tuna, green chilli, lime

MAINS

Norfolk bronze turkey, all the trimmings
Wild mushroom wellington, onion purée pb
Salmon, artichoke, samphire
Delica pumpkin, chestnut, sage pb
Sides for the table

DESSERTS

Panettone, chestnut cream, red currants v
Chocolate tart, wild berries pb

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STARTERS

Beetroot cured salmon, crème fraîche, dill

Mushroom ravioli, truffle pb

Aged beef, egg yolk, potato chips

MAINS

Cornish hake, beurre blanc, caviar

Delica pumpkin, chestnut, sage pb

Norfolk bronze turkey, all the trimmings

Sides for the table

DESSERTS

Chocolate mousse, berry compote pb

Christmas pudding, brand sauce v

Panettone, chestnut cream, red current v

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STARTERS

Beetroot cured salmon, crème fraîche, dill

Mushroom ravioli, truffle pb

Aged beef, egg yolk, potato chips

MAINS

Rib of beef, peppercorn sauce

Artichoke pithivier, onion puree pb

Sea bream, beurre blanc, caviar

Sides for the table

DESSERTS

Selection of British cheeses

Chocolate mousse, berry compote pb

Christmas pudding, brand cream v

Mini mince pies v

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