

# White City House festive menu

£65 per person

All to share

## Starters

Heritage beetroot, blood orange, chicory (plant based)

Salmon gravlax, cucumber, rye

Duck liver parfait, brioche, chutney

## Mains

Bronze Norfolk turkey, pigs in blankets, bread sauce, gravy

Mushroom wellington, gravy, cranberry sauce (plant based)

Sea trout, cime di rapa, buerre blanc

All served with traditional accompaniments

## Desserts

Chocolate torte, poached pear (plant based)

Christmas pudding, brandy custard

Panettone bread and butter pudding, brown butter ice cream

Mince pies

**Please let us know if you have any allergies or dietary requirements, our dishes are made here and may contain trace ingredients.**

All above prices are inclusive of VAT.

# White City House festive menu

£75 per person

All to share

## Starters

Mushroom & black truffle pate, sourdough croutes (plant based)

Salmon gravlax, cucumber, rye

Venison tartare, juniper, egg yolk

## Mains

Bronze Norfolk turkey, pigs in blankets, bread sauce, gravy  
or Sirloin of beef, bordelaise sauce

Shallot and chestnut tart, watercress (plant based)

Monkfish, Jerusalem artichokes, sea herbs

All served with traditional accompaniments

## Desserts

Chocolate torte, poached pear (plant based)

Christmas pudding, brandy custard

Panettone bread and butter pudding, brown butter ice cream

British cheese selection, chutney and crackers

Mince pies

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## Bites £4 each

Gruyere cheese, gougere (vegetarian)

Venison sausage roll

Chestnut and truffle arancini (vegetarian)

Turkey slider, brie, cranberry

Cured salmon, rye bread

Cauliflower tart, caper, raisin puree (plant based)

Wild mushrooms, crouton, wood sorrel

## Bowls £7 each

Poke bowl, tofu, beetroot, sushi rice, ponzu (plant based)

Prawn cocktail, marie rose

Cod goujons, tartare sauce

Ox cheeks, mash, gravy

Salt and pepper cauliflower, wild rice, sweet chilli (plant based)

Pumpkin risotto, feta, balsamic (plant based)

## Sweets £4 each

Chocolate tort (plant based)

Tiramisu (vegetarian)

Salted caramel tartlets (vegetarian)

Mince pies

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