

CHRISTMAS

2017



THE WHITE HART



FESTIVE PERIOD OPENING HOURS

Please note the following changes to our opening hours over the festive period:

PUBLIC BAR

BOXING DAY

Closed all day

WEDNESDAY 27TH DECEMBER

Open as normal

NEW YEAR'S EVE

Open as normal until 1.30am

NEW YEAR'S DAY

Closed all day

TUESDAY 2ND JANUARY

Open as normal

TUESDAY 9TH JANUARY

Open from 5.00pm

WEDNESDAY 10TH JANUARY

Normal service resumes in the Public Bar

BRASSERIE

BOXING DAY

Closed all day

WEDNESDAY 27TH DECEMBER

Open as normal

NEW YEAR'S DAY

Closed all day

MONDAY 8TH JANUARY

Open from 12.00 - 2.30pm. Closed in the evening

TUESDAY 9TH JANUARY

Closed for lunch. Evening service 6.00 - 9.30pm

WEDNESDAY 10TH JANUARY

Normal service resumes in the Brasserie

DECEMBER LUNCH AND EARLY EVENING MENU

STARTS FRIDAY 1ST DECEMBER UNTIL SATURDAY 23RD DECEMBER 2017

3 courses priced at **£26.50** per person and includes coffee and mince pies.

This menu is served Monday - Saturday lunch, Monday evening until 9.30pm and Tuesday - Thursday evening until 7.00pm.

On Sunday a more traditional lunch menu is available at the same price.

The full Brasserie menu is served throughout December.



CHRISTMAS LUNCH MENU

french onion soup
game pate, celeriac, raisin
smoked salmon, passionfruit, rye bread
blue cheese, apple, chicory (v)
— ● —
roast turkey, traditional accompaniments
ox cheek, cream potato, kale
cod loin, artichoke, mushroom, chicken sauce
pumpkin tortellini, sage, chestnut (v)
— ● —
pear tart tartin, liquorice ice cream
chocolate tart, vanilla cream
house made christmas pudding, brandy sauce
british and french cheese
— ● —
coffee, tea and infusions, mince pies

CHRISTMAS PARTY NIGHTS

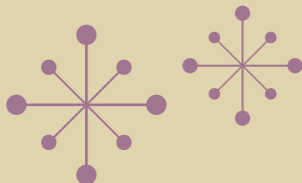
DECEMBER 2017

| | |
|----------------|--------------------------|
| FRIDAY 1ST | £35.00 per person |
| SATURDAY 2ND | £35.00 per person |
| WEDNESDAY 6TH | Fully booked |
| FRIDAY 8TH | £42.50 per person |
| SATURDAY 9TH | £42.50 per person |
| WEDNESDAY 13TH | Fully booked |
| THURSDAY 14TH | £28.50 per person |
| FRIDAY 15TH | £45.00 per person |
| SATURDAY 16TH | Fully booked |
| TUESDAY 19TH | £27.50 per person |
| WEDNESDAY 20TH | £27.50 per person |
| THURSDAY 21ST | £29.50 per person |
| FRIDAY 22ND | £45.00 per person |

The above prices include a 3 course dinner with carvery main course, coffee, mince pie and entertainment.

PARTY NIGHT MENU

pumpkin soup (v)
— ● —
game pate, spiced fruit chutney
cornish crab and prawn cocktail
goats cheese mousse, beetroot, fig (v)
pressed duck leg, blood orange, walnut dressing
— ● —
Carved buffet main:
roast turkey, traditional accompaniments
sirloin of beef, yorkshire pudding, red wine sauce
wester ross salmon wellington, braised fennel
artichoke ravioli, wild mushroom, tarragon (v)
— ● —
house made christmas pudding, brandy sauce
crème brulee, apple, cinnamon
iced passionfruit parfait, bitter chocolate sorbet
selection of cheese, quince jelly, biscuits
— ● —
coffee, mince pies



CHRISTMAS EVE

SUNDAY 24TH DECEMBER 2017

EARLY EVENING

Early evening Supper is served in the Brasserie and The Dining Room. Tables are available from 4.30pm and vacated by 7.00pm.

This menu is priced at **£32.50** with children under 12 priced at **£22.50**.

DINNER

Dinner is served in the Brasserie and The Dining Room from 7.30pm.

This is priced at **£45.00** per person and includes an amuse and fish course in addition to the menu shown.

The Dining Room is also serving a 7 course chef's tasting menu priced at **£60.00** per person.

Please note that this is to be taken by the entire table.

PRIVATE DINING

Our private dining room is also available for a minimum of 10 guests at no extra cost.

SUPPER MENU

duck liver parfait

leek and potato soup (v)

charred mackerel, cucumber, horseradish
slow cooked belly pork, garlic, apple

wild duck, chicory, orange

roast cod, mussels, saffron, fennel
wild mushroom gnocchi, sprout leaves, hazelnut (v)

baked apple, vanilla custard
rum baba, passionfruit, white chocolate
selection of british and french cheese

coffee, mince pies

CHRISTMAS DAY

MONDAY 25TH DECEMBER 2017

IN THE BRASSERIE

A 4 course menu priced at **£80.00** with children under 12 priced at **£42.50**.

IN THE OAK ROOM

Available for parties of 6 or more.

A 4 course menu priced at **£75.00** with children under 12 priced at **£40.00**.

The menu offered is as shown.

IN THE DINING ROOM

A 6 course menu priced at **£95.00** per person with children under 12 priced at **£50.00** per person.

The menu offered is as shown with an intermediate course between the starter and main course, and a cheese course served before dessert.

parsnip soup (v)

charred salmon, wilted lettuce, chive butter
smoked duck salad, cranberry, orange
applewood, beetroot and onion tart (v)
pressed ham hock, house made piccalilli

roast turkey, traditional accompaniments
fillet of beef, wild mushroom, fondant potato, madeira sauce
baked halibut, citrus fruit, fennel
pumpkin and sage cannelloni (v)

house made christmas pudding, brandy sauce
lemon curd, meringue, poached blackberries
iced bitter chocolate parfait, pineapple sorbet
selection of british and french cheese

coffee, mince pies

NEW YEAR'S EVE

SUNDAY 31ST DECEMBER 2017

IN THE BRASSERIE

A 5 course menu priced at **£72.50** per person. No reduction for children.

IN THE DINING ROOM

A Cocktail on arrival followed by a 7 course chef's tasting menu with different wines at each course selected by our Sommelier, with bacon muffins served at 1.00am.

This is priced at **£130.00** per person.

TASTING MENU

artichoke veloute (v)

olive oil poached salmon, pickled beetroots, horseradish jelly

cured foie gras, pear, english mustard

lemon sole, crab, cauliflower

fillet of beef, burnt onion, wild mushroom, parsley, red wine sauce

camembert, apple, celery

white chocolate panna cotta, passionfruit, honeycomb

coffee, sweets

NEW YEAR'S EVE

SUNDAY 31ST DECEMBER 2017

IN THE OAK ROOM

A 4 course dinner with bar drinks and wine fully inclusive, bacon muffins at 1.00am with entertainment by **Under The Covers**.

Doors open at 7.30pm with dinner served at 8.00pm prompt, free bar until 12.30am with your carriages for 1.30am.

The evening is priced at **£117.50** per person.

Please note smaller tables will join other parties.

artichoke veloute (v)

marinated smoked salmon, dill, cucumber

fillet of beef, burnt onion, wild mushroom, parsley, red wine sauce

white chocolate panna cotta, honeycomb, passionfruit, vanilla sorbet

coffee, macaroons

UPCOMING EVENTS



"WHOSE WINE IS IT ANYWAY?"

FRIDAY 3RD NOVEMBER 2017

A 4-course dinner at **£37.50** per person, with a glass on arrival and expertly chosen wines to complement each course. This wine related panel show will entertain all. Who of the Experts are telling the truth about the wine in your glass? Or are they all deceptive? You Decide!!

SADDLEWORTH WINE TASTING

FRIDAY 10TH NOVEMBER 2017

With over a 120 wines from around the globe. Try fantastic wines from around the world and learn from the experts. From 7.00pm until 10.00pm.

Tickets priced at **£10.00** include a glass of wine on arrival and food tastings of Oysters, Tapas, Sausage, Cheese.

BURNS NIGHT

THURSDAY 25TH JANUARY 2018

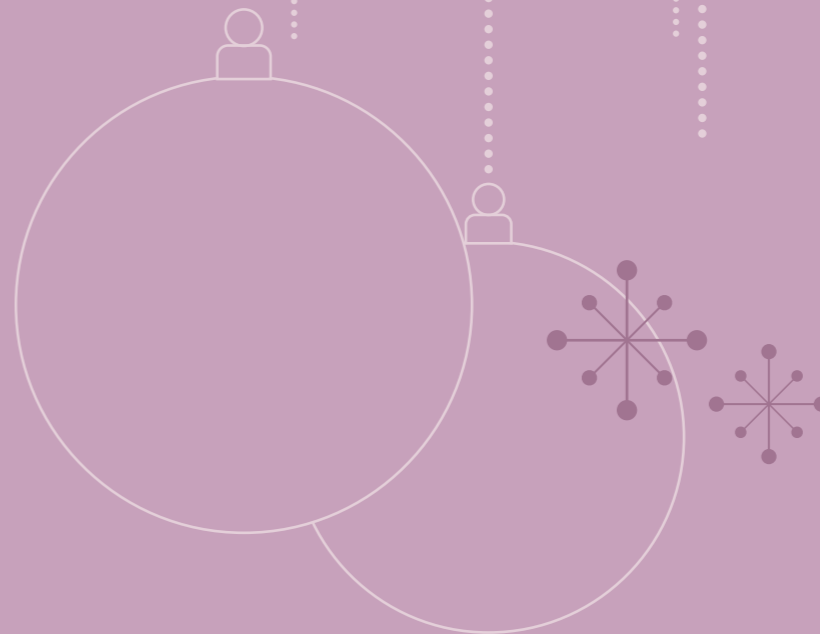
A 4-course dinner at **£47.50** per person, with Haggis piped in and addressed with a wee dram. Canapés and Fizz on arrival - I hope this wadne mak Bob spew.

MOTHERS DAY

SUNDAY 11TH MARCH 2018

A 3 Course choice menu priced at **£29.50** per person, children priced at **£17.50** per person. Served in the Brasserie and The Dining Room from 12.00pm until 8.00pm

To be kept up to date with our upcoming events, please email bookings@thewhitehart.co.uk to be added to our newsletter.





WISHING EVERYONE A MERRY CHRISTMAS AND A HAPPY NEW YEAR

The White Hart gift vouchers are an ideal Christmas present and can be purchased to a value of your choice, these can be redeemed against any of our events, dining, 2:4:1 dinner, The Chef's Tasting Menu and overnight accommodation

Please contact reception for more details.

The White Hart at Lydgate

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Or call in and see us personally!

