

The page is framed by intricate illustrations of winter-themed plants. Teal-colored branches with fine, needle-like leaves and small round berries are scattered around the edges. Interspersed with these are gold-toned illustrations of clusters of round, textured fruits, possibly citrus or berries, with detailed leaves and stems. The central text is set against a plain white background.

HELLO WINTER

Book Your Christmas Party Here!

Ask us for more details

WHITE RABBIT CHRISTMAS SET MENU

SET MENUS ARE AVAILABLE FOR GROUPS OF 6 AND OVER

2 COURSES £25.00

3 COURSES £30.00

STARTERS

Prosciutto, whipped ricotta, clementine salad & charred bread

Cauliflower, smoked applewood & chilli croquettes, with cauliflower puree & harissa ketchup (V)

Confit chimbo wings with sticky spiced cranberry glaze & roasted garlic mayo.
Make me V/VE with crispy cauliflower wings

Winter spiced bao, shredded hoisin jackfruit and oyster mushrooms, shocked spring onion, sweet pickled radish, cucumber ribbons, fire cracker mayo & sesame (V/VE)

MAINS

Maple buttered turkey crown,
Or

Pulled jackfruit & oyster mushroom "pork belly" (V/VE)

Duck fat potatoes, honeyed carrots & parsnips, sauteed brussels sprouts, celariac puree, braised red cabbage, pig in blanket and gravy (VE on request)

Buttermilk southern fried turkey breast, sage and onion stuffing, cranberry & chilli relish, crispy onions, shredded lettuce, kiev mayo, brioche bun & chicken salted handcuts (Make me vegan with seitan)

Wild mushroom & truffle risotto, parmesan crisp and shaved parmesan (V)

DESSERTS

Clementine chocolate tart, citrus crème fraîche & Terry's Chocolate Orange (V)

Ginger bread sticky toffee pudding, stem ginger ice cream and maldon caramel sauce (V)

Molten truffle chocolate brownie and Baileys ice cream (V/VE)

Please note a minimum of 6 people booking with a £15 per person non refundable deposit. Full allergen information available on request.

V= Vegetarian VE= Vegan



CHRISTMAS MENU

£14 Per Person

Butternut squash, feta and sage quiche (V)

Pork, thyme and cranberry sausage rolls

Garlic mushroom, chestnut and sage sausage rolls (V/VE)

Korean firecracker chicken wings with sriracha sour cream

Buffalo hot sauce pulled oyster mushroom nuggets with garlic and herb dip (V/VE)

Baked camembert with honey, rosemary, toasted almonds, caramelised cranberry jam and toasted breads (V)

Lime and chili dusted whitebait, roasted garlic aioli

Chicken liver parfait crostini, caramelised red onion jam and crispy sage

Sticky fig and goats cheese crostini (V)

Pulled jackfruit pot stickers with spiced plum dipping sauce (VE)

Jewelled Israeli couscous, spiced sweet potato, beetroot, feta rocket salad, orange vinaigrette (V/VE)

Mini mince pies and brandy cream

Please note that this option is available to parties of 12 or more people. A £10 per person non refundable deposit is required to secure the booking.
Full allergen information is available on request

V= Vegetarian VE= Vegan