

Enjoy Christmas at the White Horse



FROM 27th NOV to 24th DEC 2023

FESTIVE MENU

	THREE COURSE	TWO COURSE
ADULTS	£29.95	£25.95
KIDS	£15.95	£12.95

Starters

ROASTED TOMATO & BASIL SOUP (V)

Served with bread roll
and butter.

PRAWN & AVOCADO COCKTAIL

Served with
focaccia waffer.

LUXURY CHICKEN LIVER PATE LACED WITH SCOTCH WHISKEY

Served with spiced fruit chutney
and oatcakes.

ARANCINI

With sun dried tomato
and fresh mozzarella
Nepali sauce, rocket leaves.

Main Dishes

TRADITIONAL ROAST BREAST OF TURKEY

Served with chipolatas,
roasted sage potatoes,
seasonal vegetables and rich
red wine gravy.

SLOW ROAST STRIP LOIN

Roast beef, Yorkshire pudding
roasted seasonal vegetables,
brussels sprouts with bacon,
and garlic herb roast potatoes,
accompanied with rich gravy.

PAN SEARED SALMON FILLET

Served with creamy lemon,
risotto, sprinkled with
pomegranate and
pea shoots.

MUSHROOM RAVIOLI PORCINI

Topped with peppery rocket
and parmesan shavings.

Desserts

TRADITIONAL CHRISTMAS PUDDING

Christmas pudding drizzled with
vanilla butter scotch sauce,
redcurrant compote.

BISCOFF CHEESE CAKE

A very rich and decadent
biscoff cheese cake served
with fruit compote.

SELECTION OF CHEESE & BISCUITS

Cheese selection paired with
oatcakes, chutney, grapes,
apple and celery.

WHITE CHOCOLATE & PISTACHIO PANNA COTTA

Served with pistachio
biscuits.

Food allergies, intolerances & important information

Should you have concerns about a food allergy or intolerance please speak to our staff before you order your food or drink.

