

The White Horse @ Christmas
3 Courses £41 2 Courses £38
Available from 25th November to 20th December

Starters

Garden Pea and Fresh Mint Soup (GF)

Delightful blend of peas and fresh mint, complimented with parmesan crisps.

Pork and Nduja Croquette

Deliciously slow cooked pork shoulder and nduja croquette, coated in crispy panko crumbs sitting on a tangy preserved lemon aioli.

Crab Ravioli

Blue swimmer crab in a silky handmade ravioli in a fresh tomato broth.

Piquillo Peppers (GF, PLANT BASED)

Piquillo peppers filled with cashew parmesan and sunblush tomato, presented on fresh green leaves.

Mains

Traditional Roast Turkey (GF AVAILABLE)

Classic Christmas roast turkey with all the trimmings, crispy roast potatoes, buttered brussel sprouts, fresh sage and onion stuffing, honey roast parsnips and pigs in blankets with our own delicious gravy.

Beetroot and Red Onion Tart Tatin (PLANT BASED)

Fragrant beetroot and caramelised red onion on a flakey pastry base. Served with festive vegetables or a fresh crisp salad with our signature dressing.

Jerk Salmon (GF)

Roast fillet of salmon with jerk spices, complimented with a fresh mango slaw, presented on Jasmine rice. Something different for the Christmas season.

Crispy Lamb Steak

English lamb steak coated in panko crumbs and shallow fried. Accompanied by slow braised red cabbage, buttery mash, red wine and thyme gravy.

Your dessert awaits - turn over to indulge.

Puddings

Christmas Pud

Traditional Christmas pudding and Macphie brandy sauce.

Crème Caramel (GF AVAILABLE)

Fresh tangerine and chilli crème caramel with a Biscoff biscuit

Chocolate Trifle

Rich layers of brownie, milk chocolate cream, white chocolate mousse and a glossy dark chocolate sauce. Truly indulgent choice for the season.

Aztec Spiced Truffles (GF, PLANT BASED)

A treat for the senses with a cluster of cayenne, vanilla and cinnamon handmade spiced truffles.

Cheese and Biscuits (GF AVAILABLE)

A fine selection of five cheeses accompanied by rustic crackers, glazed grapes, netherend butter and chutney.

Round off your meal with a complimentary mince pie and a coffee.
(Gluten Free mince pie available)

All menu items can be available as a children's portion.
(3 course £20, 2 course £18)

Booking essential and a pre order will be required at least 1 week prior to your booking date.

A £10 non-refundable deposit per person will be required and this will be deducted from your final bill.

A 10% service charge will be added to your bill.



THE WHITE HORSE
COMMUNITY PUB

We would like to wish you all a Happy Christmas and a prosperous new year and hope you have enjoyed your time with us.