

# The White Horse Christmas Menu

available from 20th November until 20th December

3 Course £35, 2 Course £32

All menu items can be available as a children's portion  
(3 course £18, 2 course £16)

## Starters

Rich and creamy Celeriac and Chestnut soup topped with crispy croutons. (plant based)

Oak Smoked Salmon mousse scented with fresh dill with wholemeal toast.

Sensuous fresh figs nuzzled into dressed leaves with ribbons of Serrano ham and creamy mozzarella.

Warm heritage tomatoes and sautéed shallots served on homemade focaccia drizzled with balsamic glaze. (plant based)

## Main Courses

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

Wild mushroom and Guinness pie accompanied by crispy roast potatoes, brussel sprouts, honey roast parsnips and a rich and flavourful mushroom and balsamic gravy. (plant based)

Beef olives, Slow cooked tender British beef steak filled with our homemade sage and onion stuffing served with all the traditional Christmas trimmings.

Pan fried fillet of Sea bass served on fragrant lemon and coriander risotto enhanced with white wine, butter and parmesan

Tasty mixed nut roast seasoned with fresh thyme and mature cheddar cheese served with crispy roast potatoes, buttered brussel sprouts, honey roast parsnips, fresh sage and onion stuffing with a mushroom and balsamic gravy.

## Puddings

Traditional Christmas pudding served with brandy sauce

Creamy vanilla ice-cream sundae topped with hot fudge sauce and roasted, salted peanuts. (plant based)

Exotic date and cardamom scented tiramisu, Italian sponge fingers dipped in fresh coffee and covered in a date and mascarpone cream topped with crushed pistachios

Clementine and Almond torte (gluten free), A fresh and light cake soaked in clementine syrup and served with Greek yoghurt

A cheese board consisting of 5 cheeses including Stilton, English cheddar, Somerset Brie, Gorgonzola and Applewood smoked served together with assorted biscuits, our homemade chutney and glazed red grapes.

To round it all off, homemade mince pie and coffee  
(Gluten free mince pie available)

Booking essential & 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 & this will be deducted from your final bill.  
A 10% service charge will be added to your final bill