



2 Courses - £15.95

3 Courses - £18.95

# The White Horse

## Christmas Menu

### STARTERS

#### Homemade Tomato and Pepper Soup

Homemade Spicy Tomato and Red Pepper Soup served with Crusty Ciabatta

#### Chicken Liver Parfait

Blended Chicken Livers, with Clementine and Candied Cranberries, served with Toasted Ciabatta and a Fresh Salad Garnish

#### Salmon Dill and Lemon Tart

Served with a Fresh Salad Garnish

#### Classic Prawn Cocktail

Cold Water Prawns, tossed in a Marie Rose Sauce, served on a bed of Fresh Salad Garnish and a Lemon wedge

#### Goats Cheese and Beetroot Fritters

Breaded Goats Cheese and Beetroot Fritter served with Caramelised Onion Chutney  
And Fresh Salad Garnish

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### MAINS

#### Home Cooked Traditional Crown of Turkey Breast

Slow cooked Turkey Breast, served with Thyme Roast Potatoes, Yorkshire Pudding, 'Piggies in blankets', Sage & Onion Stuffing & Seasonal Fresh Vegetables.

Sided with Gravy and Cranberry Sauce

#### Spicy Cod Loin

Fresh Cod Loin, topped with a Spicy Tomato Sauce, served with Thyme Roasted Potatoes,  
And Seasonal Fresh Vegetables

#### Chorizo Stuffed Chicken Breast

Chicken Breast stuffed with Chorizo Sausage Served with Thyme Roasted New Potatoes & Seasonal Fresh Vegetables and Gravy

#### Homemade Steak and Ale Pie

Our House Classic Ale Marinated Beef, encased in Short-Crust Pastry.

Served with Thyme Roasted New Potatoes & Seasonal Fresh Vegetables and Gravy

#### Mushroom and Stilton Wellington

Golden Crisp Puff Pastry, filled with Mushrooms, Wilted Spinach and Tangy Stilton Blue Cheese.  
Served with Thyme Roast Potatoes & Seasonal Fresh Vegetables

**£10 NON RETURNABLE DEPOSIT REQUIRED FOR ALL BOOKINGS**

