



The White Horse

Christmas Menu

2 Courses - £16.95

3 Courses - £19.95

STARTERS

Homemade Spicy Parsnip Soup

Homemade Spicy Parsnip Soup, served with Crusty Ciabatta (V)

Hog Roast Pork, Sage and Onion Rilette

Slow Roasted Pork, enhanced with soft Onion and Sage, served with Toasted Ciabatta and a Fresh Salad Garnish

Salmon and Gin and Tonic Parfait

Kiln Roasted Salmon and Gin and Tonic Parfait served with a Fresh Salad Garnish and crusty Ciabatta

Classic Prawn Cocktail

Cold Water Prawns, tossed in a Marie Rose Sauce, served on a bed of Fresh Salad Garnish and served with crusty Ciabatta and a Lemon Wedge

Homemade Stilton and Mushroom Pot

Sautéed Button Mushrooms in a homemade creamy Stilton sauce, served with toasted Ciabatta and fresh Salad Garnish (V)

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 homemade 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

Leek and Cheddar Tart

Butter enriched Mustard Shortcrust Pastry, filled with a creamy Leek and Mature Cheddar Cheese sauce, finished with a Parsley breadcrumb and Mature Cheddar Cheese topping Served with Thyme Roast Potatoes & Seasonal Fresh Vegetables (V)

£10 NON RETURNABLE DEPOSIT REQUIRED FOR ALL BOOKINGS PER PERSON

