

THE WHITE HORSE CHRISTMAS MENU

THREE COURSES £25 TWO COURSES £20

SCOTTISH MUSSELS IN CREAMY BISQUE SAUCE

PHEASANT AND CHANTERELLE TERRINE WITH ONION MARMALADE

CAULIFLOWER CHEESE TART, POACHED EGG AND HOLLANDAISSE SAUCE

WILD PORCINI MUSHROOM VELOUTE

(ALL STARTERS ARE SERVED WITH WARM BREAD ROLLS)

ROASTED BREAST OF TURKEY STUFFED WITH PORK AND TRUFFLE SAUSAGE,
WRAPPED IN SMOKED BACON, SERVED WITH BUBBLE AND SQUEAK MASH, BUTTERED
SPROUTS, PARSNIP CRISPS AND REAL GRAVY

SLOW COOKED BEEF OXTAIL WITH TOMATO AND MADEIRA SAUCE, ROASTED RED
PEPPERS, PARMESAN AND SAFFRON RISOTTO

CREAMY FISH PIE

(SALMON, PRAWNS, SMOKED HADDOCK AND COD)
TOPPED WITH GRUYERE MASH AND BUTTERED SPROUTS

PARSNIP, LENTIL AND CHESTNUT PUDDING, WITH DAUPHINOISE POTATOES, SPINACH
CREAM SAUCE AND PEA SHOOTS

CHRISTMAS PUDDING SUNDAE

ICED RASPBERRY MERINGUE

BLACK FOREST GATEAUX AND FRESH CREAM

TRIO OF LOCAL CHEESE, CHUTNEY AND BISCUITS

A DEPOSIT OF £10 PER PERSON (NON REFUNDABLE) IS REQUIRED
REGRETS, WE CAN NOT CATER FOR PARTIES OVER 12 PEOPLE