



CHRISTMAS PARTY

Two courses £26.95

Three courses £29.95

Starters

Pumpkin & sage soup

Chicken liver parfait, toasted brioche, apple & pear chutney

Chicory tart, pear salad, deep-fried blue cheese

Smoked salmon mousse, crème fraîche, dill, lime

Mains

Roasted turkey, sage & onion stuffing, roasted goose fat potatoes, seasonal vegetables

Chestnut, spinach & blue cheese en crouete, seasonal greens

Slow-braised blade of beef, roasted root vegetables, creamy mashed potato, caramelised onions, rosemary jus

Pan-fried hake, wilted spinach, roasted garlic new potatoes, citrus beurre blanc

Desserts

Homemade Christmas pudding, brandy sauce

Panettone bread & butter pudding, vanilla custard

White chocolate & raspberry mousse

Clementine posset, cranberry compote, cinnamon palmier

A discretionary Service Charge of 10% will be added to your bill.

Please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present. If you have any food allergy or intolerance query, please speak to a team member who will be happy to help.



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