



THE WHITE HORSE  
PUB & INN



THE CLASSIC  
COUNTRY  
*Christmas*

FESTIVE CELEBRATIONS | CHRISTMAS DAY

# CHRISTMAS CELEBRATION MENU

29<sup>th</sup> November - 23<sup>rd</sup> December

## STARTERS

### Spiced Parsnip

*kale & chestnut soup*

### Treacle-Cured Salmon

*beetroot, fennel pickles, apple & walnut*

### Roasted Jerusalem Artichoke

*brie croquette, watercress, sweet chilli & onion jam*

### Chicken Liver Parfait

*truffle butter, fig & onion chutney, brioche (gf opt)*

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## MAINS

### Roasted Free-Range Turkey

*goose fat roasties, seasonal vegetables, turkey gravy*

### Slow-Cooked Blade of Beef

*crushed potato mash, winter greens, bone marrow & red wine sauce*

### Roasted Halibut Fillet

*wilted spinach, aioli velouté, chive potatoes, grilled baby leek (supplement £8)*

### Naturally Smoked Haddock

*crushed new potatoes, soft poached hens' egg, wholegrain mustard sauce*

### Celeriac, Portobello Mushroom & Chestnut Wellington

*cranberry sauce (v)*

### Beef Fillet, Stilton & Wild Mushroom

*fondant potatoes, tenderstem broccoli, port sauce (supplement £8)*

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## PUDDINGS

### Christmas Plum Pudding

*brandy sauce (gf opt)*

### Dark Chocolate Truffle Mousse

*mandarin sorbet*

### Honey & Vanilla Panna Cotta

*rum-soused fig*

### British Cheese Board Selection

*GF biscuits, chutney, celery & walnuts*

FILTER COFFEE & A CHOCOLATE BITE INCLUDED

**£35**  
per person

Make it a FOUR course feast by adding a cheese course at an extra £9.50 per person

(v) vegetarian, (vg) vegan and (gf) gluten-free. A discretionary service charge of 10% will be added to your bill.

If you have any food allergy or intolerance query, please speak to your event manager who will be happy to help with recommendations.

Please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present.

# CHRISTMAS DAY MENU

## ON ARRIVAL

**Glass of British Sparkling**  
*served with a selection of nibbles*

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## STARTERS

### Shellfish Bisque

*herb dumplings, Cognac & crème fraîche (v opt)*

### Roasted Jerusalem Artichoke

*brie croquette, watercress, sweet chilli & onion jam*

### Sloe Gin-Cured Salmon

*beetroot, chard & cucumber pickles*

### Chicken Liver Parfait

*truffle butter, fig & onion chutney, brioche (gf opt)*

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## MAINS

### Roasted Free-Range Turkey

*pig-in-blanket, goose fat roasties, chestnut & sage stuffing,  
seasonal vegetables, turkey gravy*

### Fillet of Sea Bass

*crushed potatoes, wilted spinach, sea beets, lobster butter sauce*

### Slow-Cooked Blade of Beef

*Parmesan cream mash, winter greens, bone marrow & red wine sauce*

### Celeriac & Field Mushroom Wellington

*roasties, carrot purée, caramelised Brussels sprouts (v)*

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## PALATE CLEANSER

**Blood Orange Sorbet**

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## PUDDINGS

### Christmas Plum Pudding

*brandy sauce (gf opt)*

### Molten Chocolate & Salted Caramel Pudding

*passion fruit, crème fraîche*

### Clementine Meringue Pie

### Colston Bassett Stilton, Keen's Cheddar, Golden Cross Goat's Cheese

*oat biscuits, chutney, celery, candied walnuts*

**£80**  
five courses

(v) vegetarian, (vg) vegan and (gf) gluten-free. A discretionary service charge of 10% will be added to your bill.

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# MAKE IT A CLASSIC AT THE WHITE HORSE



## THE PRIVATE DINING ROOM

Our stunning private dining room seats up to 14 people and individually styled with exposed wooden beams and candelabras, making it the ultimate event space for intimate Christmas gatherings.

Let's make it a classic country Christmas this year. Set in the rolling hills at the foot of the South Downs, close to the Goodwood Estate, The White Horse is your perfect hideaway in the country. The fire's a-roaring, pull up a comfy chair and relax...



ROOMS FROM

**£95\***

PER NIGHT



*...All rooms feature...*

À la carte breakfast

En-suite bathroom

Luxurious Egyptian cotton bedding

Tea/coffee making facilities

Vegan and environmentally-friendly  
Noble Isle bath and body products

Flat-screen TV

\*Ts&Cs apply - please see our website for full details



# FESTIVE OPENING TIMES

Opening hours are subject to change

	<b>PUB OPEN</b>	<b>FOOD SERVICE</b>
<b>Christmas Eve</b>	12pm - 11pm	12pm - 3pm   6pm - 9.30pm
<b>Christmas Day</b>	12pm - 4pm	12pm - 3pm
<b>Boxing Day</b>	CLOSED	CLOSED
<b>New Year's Eve</b>	12pm - 1am	12pm - 3pm   6pm - 9.30pm
<b>New Year's Day</b>	12pm - 9pm	12pm - 8pm

## FINDING THE WHITE HORSE



### FROM CHICHESTER



Take the Festival Theatre exit from the Fire Station one-way system then take the road to Lavant. Follow the signposts to Chilgrove and The White Horse will be on your right.

### FROM LONDON

Take the A3 towards Portsmouth through the Hindhead Tunnel and continue for 15 miles. Next take the A272 signposted Petersfield / Midhurst, before turning right onto the road towards Pulens Ln / B2199. At the end of the road take a left and follow for 3 miles before turning right to continue on B2146. Next, take the B2141 and continue your descent into Chilgrove. The White Horse will be on your left.

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 @TheWhiteHorseChilgrove  /TheWhiteHorseUK

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