



Merry  
Christmas

# The White Horse Festive Fayre Menu 2025

## Starters

CHEF'S DAILY HOME MADE SOUP, RUSTIC BREAD & BUTTER (v) (ve) (gfa)

SMOKED MACKEREL & WATERCRESS PATE, HORSERADISH POTATO SALAD, TOASTED CROUTE (gfa)

PRESSED PHEASANT, CHICKEN & VENISON TERRINE, DISLEY BLACKBERRY & DAMSON CHUTNEY, TOAST (gfa)

BAKED CAMEMBERT, CRANBERRY COMPOTE, TOASTED FOCACCIA (v) (gfa)

## Main Course

ROAST BREAST OF TURKEY, SAGE & CHESTNUT STUFFING, PIGS IN BLANKETS, ROAST POTATOES,  
BRUSSEL SPROUTS, CHANTENAY CARROTS, ROASTED HONEYED PARSNIPS & RICH GRAVY (gfa)

OVEN ROASTED HALIBUT, SMOKED BACON POTATO CAKE, TENDERSTEM BROCCOLI,  
TOMATO BUTTER SAUCE (gf)

SLOW COOKED & PRESSED BELLY OF PORK, BLACK PUDDING & APPLE BON BONS,  
DAUPHINOISE POTATOES, STICKY RED CABBAGE, CRACKLING & CIDER SAUCE (gfa)

CRANBERRY & LENTIL BAKE, ROAST POTATOES, BRUSSEL SPROUTS, CHANTENAY CARROTS,  
PARNSIPS, VEGETABLE GRAVY (v) (ve) (gf)

## Desserts

TRADITIONAL CHRISTMAS PUDDING, CLEMENTINE COMPOTE, HOMEMADE BRANDY SAUCE (gf)

CHOCOLATE TART, RUM & RAISIN ICE CREAM (vea)

BLACK FOREST CHEESECAKE, BOOZY CHERRIES

CHRISTMAS CHEESE SELECTION, BISCUITS, GRAPES & CHUTNEY (£5 SUPP)

**2 courses £35.00 3 courses £40.00**

Friday 28th November until Saturday 20th December (not available on Sundays)

Allergen advice: Please make the team aware if you have an allergies or food intolerances.  
Please note we operate an open kitchen and therefore all dishes may contain some allergens.  
(gf) - gluten free (gfa) - gluten free available (ve) - vegan (vea) - vegan available (v) vegetarian

