

# Christmas

at The White Horse

Two Courses £28 (*Lunchtime Only*) | Three Courses £35

Friday 3rd December – Thursday 30th December

## Starters

**Roasted butternut veloute**, chestnuts, sage, truffle (VG, N)

**ChalkStream trout tartare**, avocado, wasabi, apple, cucumber, coriander (GF, DF)

**Duck liver parfait**, rhubarb, duck fat brioche, thyme

**Fig, Dorset Blue Vinny**, chicory, sweet onion, walnut, basil, honey (V, GF, N)

**Pressed ham hock**, Laverstoke Park black pudding and apple terrine, pickled pear, tarragon

**Potted Devon crab**, capers, dill, sorrel, smoked paprika butter, sourdough

## Mains

*All our roasts are served least style for the table to share*

**Roasted Hampshire turkey**, confit leg, pancetta, chestnuts, all the trimmings (N)

**Braised ox cheek**, beef fat mash, caramelised Roscoff, salsify, king oyster, truffle jus (GF)

**Roasted stone bass**, confit Bombay potato, cauliflower, mango, chilli, sea purslane, coriander (GF)

**Wild mushroom and Jerusalem artichoke pithivier**, roasted parsnip mash, truffle, nero (VG, N)

**Roasted pork tenderloin**, braised cheek, caramelised quince, pancetta, pearl barley, leek, sage (GF)

**Pan-fried cod fillet**, potted shrimp butter, lemon, samphire, sautéed potato, capers, dill (GF)

## Dessert

**Christmas pudding**, brandy custard, candied almonds (N)

**Dark chocolate delice**, salted caramel, honeycomb, hazelnut and clotted cream ice cream (GF, N)

**Passion fruit panna cotta**, mango, yuzu, citrus meringue, white chocolate (GF, N)

**Selection of Hampshire cheese**, fig, grape chutney, biscuits

**Sticky toffee pudding**, toffee sauce, vanilla ice cream (VG, N)

**Poached pear and quince, star anise, walnut, oat crumble**, tonka bean ice cream (VG, GF, N)

V - Vegetarian | VG - Vegan | GF - Gluten free | N - Nuts | DF - Dairy Free

Gluten free options available upon request. All weights are approximate before cooking | There is a possibility that traces of nuts may be found in any menu items | Fish may contain bones | Please inform a member of staff of any dietary or allergen requirements. An optional 10% service charge will be added to tables of 8 or more.

To book call 01962 712830  
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