

DASHING
THROUGH
THE SNOW

CHRISTMAS
2017





CHRISTMAS MENU 2017

TWO COURSES £22.50 *(Lunch Time Only)*

THREE COURSE LUNCH OR DINNER £27

STARTERS

Butternut squash soup, spicy seeds ()

Marinated heritage beetroot, red endive, goat's cheese mousse (v)

Chicken & black pudding terrine, piccalilli puree

Salmon fishcake, rocket, lime & caper dressing

Mini venison quail scotch egg, mixed leaves, herbed goat's cheese yogurt

MAINS

Quinoa stuffed aubergine, mixed leaves, harissa dressing ()

Creamy garlic & brussel sprouts tagliatelle (v)

Oven roasted duck breast, new potatoes, cavalo nero, pomegranate sauce

Butter roasted turkey, bacon wrapped sausage, sage & chestnut stuffing, traditional trimmings

Pan roasted seabass fillet, braised leeks, potato rosti, beurre blanc

DESSERTS

Coffee & dark chocolate mousse pot, sable biscuit

Passion fruit cheesecake, white chocolate ice cream

Christmas pudding, brandy Bird's custard

Cider poached pear, apple cider caramel sauce ()

Local cheese slate, Charlotte Brown's Festive Chutney, Fudge's biscuits

AFTER DINNER

Enjoy a selection of local cheeses & crackers *(supplement £3, minimum of four guests)*



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An optional 10% service charge will be added to tables of eight or more.