

The White Horse Christmas Menu

TWO COURSES £24 (*Lunchtime only*)

THREE COURSES £28.50

Friday 30th November – Monday 24th December

Starters

Smoked mackerel peppered rillette, toasted ciabatta

Ham hock and pork terrine, Charlotte Brown's piccalilli, toasted sourdough

Orange and brandy chicken liver parfait, toasted ciabatta

Potted mushroom and cashew pâté, toasted rye bread (🌱)

Roasted parsnip and butternut squash soup, spiced apple and sage garnish (V)

All starters GF with a gf roll option

Mains

Roast turkey ballotine, chestnut stuffing, all the Christmas trimmings

Pan-roasted cod, shallot and white wine sautéed new potatoes,

Brussels sprout tops, lemon butter (GF)

Confit duck leg, chorizo and white bean cassoulet (GF)

Leek and winter vegetable risotto (GF, 🌱)

Mushroom and chestnut Wellington, goat's cheese, new potatoes, curly kale (V) ✨

7oz rump steak, skin-on fries, garlic butter, watercress (GF) (*supplement of £3*)

Desserts

Apple and pear crumble vanilla custard (🌱)

Pomegranate posset, pistachio crumbs, lemon shortbread (GF *minus the shortbread*) ✨

Christmas pudding, brandy custard ✨

Chocolate and Cointreau cheesecake ✨

Local cheese, Charlotte Brown's festive chutney, biscuits ✨

BOOK NOW 01962 712830 | WWW.WHITEHORSEOTTERBOURNE.CO.UK

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