

THE WHITE HORSES

CHRISTMAS DAY MENU

NON-GLUTEN CONTAINING INGREDIENTS MENU

Dishes on this menu are made with ingredients that do not intentionally contain gluten. Due to the risk of cross-contamination we cannot guarantee our dishes are 100% free from gluten. Please ensure a member of the team is aware you are ordering from our Non-Gluten Containing Menu.

£120 PER PERSON

TO START

Roasted cauliflower butterbean soup with roasted chestnuts, sage oil (vg)
Severn and Wye smoked salmon with pickled fennel, bread and butter pickles, wasabi cream, Avruga caviar
Smoked ham hock and chicken terrine with Cumberland sauce and toasted caraway bread
Beetroot carpaccio, vegan feta, pomegranates, citrus dressing (vg)



MAINS

All mains are served with ~ roasted potatoes and seasonal vegetables (vg)

Roasted free-range turkey, braised stuffed leg, creamed sprouts, and traditional trimmings with gravy
Roast sirloin of beef and braised beef cheek, baked shallots, red wine and bone marrow gravy
Roast cod loin, puy lentil cassoulet, lobster bisque
Pomme Boulangère with wild mushrooms, burnt onions, thyme gravy (vg)



DESSERTS

Espresso crème caramel with winter spiced fruit chutney (v)
Chocolate marquise, tapioca tuile, blackcurrant sorbet (vg)
Cheese selection: Snowdonia Black Bomber Cheddar, Blue Murder Stilton, Driftwood Goats Cheese, with apple cider chutney, grapes, toasted caraway bread, black truffle honey (v)

Enjoy Hoogly tea or Paddy & Scotts coffee to finish
~ also served with sea salted chocolate truffles

Please note this menu is only available on the 25th December 2024 and on a pre-order basis only.

Full allergens and calorie information on the ingredients in the food we serve is available on request—please speak to a member of the team for more information or scan the QR code. Adults need around 2000 kcals a day. v—vegetarian vg—vegan

A discretionary 12.5% service charge will be added to your bill. All service charges, cash and credit/debit card tips are paid in full to our team members.

