



THE WHITE HORSES

FESTIVE MENU

THREE COURSES £39.50 PER PERSON

TO START

Roasted Butternut Squash Soup, artichoke crisps, truffle oil (vg) (596 kcal)
Confit Duck Leg, mulled wine poached pear, devils on horseback (777 kcal)
Prawn & Avocado Cocktail, baby gem lettuce, spiced Marie Rose sauce (938 kcal)
Mixed Wild Mushroom Arancini, black truffle butter, truffle mayonnaise (v) (1258 kcal)



MAINS

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

Roast Turkey, hazelnut & cranberry stuffing, creamed sprouts, chipolatas, port & cranberry gravy (1729 kcal)
Roast Cod Loin, fennel orange salad, mussel & cider cream sauce (1158 kcal)
Slow Braised Beef Rib, parsnip purée, pickled walnuts (2009 kcal)
Charred Cauliflower, butterbean purée, roasted chestnuts, basil oil (vg) (1301 kcal)



DESSERTS

Chocolate Mousse, boozy cherries (vg) (502 kcal)
Warm Poached Pear, blackcurrant sorbet (vg) (394 kcal)
Christmas Pudding, brandy sauce, honeycomb ice cream (v) (667 kcal)
Baked Camembert, apple cider chutney, white sourdough toast (v) (1166 kcal)

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



Christmas at The White Horses

It's time to welcome in the festive season.

**Join us for a 3 course festive lunch or dinner,
built with the best of British ingredients.**

**The Festive menu is only available from the
18th November 2025 to the 24th December 2025 on a pre-order basis only.**

**You can book online (use the QR code below)
or give us a call if you have any questions
on 01273 300301 (ask for hotel front desk).**



TERMS & CONDITIONS: Please advise the team of any dietary requirements before ordering.

(v) Suitable for Vegetarians. (vg) Suitable for Vegans. Please note that we do not operate a dedicated vegetarian/vegan kitchen area. Our dishes are prepared in a kitchen where nuts and gluten are present as well as other allergens; we cannot guarantee that any food item is completely free from traces of allergens, due to the risk of unexpected cross contamination. We do not include 'may contain' information. Our menu descriptions do not list all ingredients. Dishes may contain alcohol. Calorie counts are correct at time of print. Please be aware the allergen information for our dishes may change between the date of booking and the date of your visit. We would advise all our guests to contact a member of the team prior to their visit to confirm the allergen information of their selected meals.

Adults need around 2000 kcal a day

The Festive menu is available between 18th November 2025 to 24th December 2025. No booking is confirmed until a £10.00 per adult and £5.00 per child deposit is received. All deposits paid are non-refundable but may be transferable if a minimum of 7 days notice is given. Please be aware that we are not able to transfer the deposit for any cancellations made after the 18th December 2025. Please confirm your menu pre-order choices online 7 days prior to dining (if your booking is less than 7 days away, your menu choices will be required within 48 hours of booking and at least 2 days prior to dining.) If you need to cancel your booking please contact us ASAP as any meals not taken on the day may be charged unless 48 hours notice is given. If we are unable to host your booking, we will notify you as soon as possible. If a reschedule is not feasible, a full deposit refund will be provided. Please note that bookings not paid in full may lead to your booking being cancelled. All menu items are subject to availability. Bookings and terms may be subject to change. Please refer to our website. A discretionary 12.5% service charge will be added to your bill. All service charges and tips go directly to our team members and can be processed via credit or debit card.

Promoter: Greene King Brewing and Retailing Ltd, Sunrise House, Ninth Avenue, Burton on Trent, DE14 3JZ.