



THE WHITE HORSES

NEW YEAR'S EVE 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.

£135 PER PERSON

TO START

- Minestrone Soup**, parmesan soufflé, served with warm seeded bread (v) (898 kcals)
Potted Devon Crab, smoked paprika butter, warm seeded bread, cucumber relish (679 kcals)
Roast Venison Loin, blackberry ketchup, venison & Blue Murder® Stilton stuffing (521 kcals)
Wild Mushroom & Tarragon Pâté, toasted hazelnuts, fruit chutney & cornichons,
served with warm seeded bread (vg) (746 kcals)



MAINS

- Fillet of Beef Wellington**, fondant potato, wilted spinach & red wine sauce (1258 kcals)
Roast Halibut, confit fennel, saffron potatoes, mussel cream & herb sauce (906 kcals)
Roast Corn-Fed Chicken, served with a chicken & leek pie topped with creamy mash, smoked ham hock
and mushrooms in a creamed tarragon sauce (1653 kcals)
Salt-Baked Celeriac, Pomme Boulangère, wilted spinach, truffle crisps (vg) (2077 kcals)



DESSERTS

- Warmed Poached Pear**, Bramley apple parfait with Calvados cream (v) (902 kcals)
Baked Chocolate Torte, puffed tapioca, blackcurrant sorbet (vg) (483 kcals)
Sea-Salted Caramel Crème Brûlée, honeycomb ice-cream (v) (1160 kcals)
Cheese Selection: Snowdonia Black Bomber® Cheddar, Blue Murder® Stilton, Driftwood® Goats Cheese,
served with a warm seeded bread (v) (707 kcals)

Hoogly® tea or Paddy & Scotts® coffee to finish
~ all served with a selection of Petit Fours



PETIT FOURS

- Hazelnut & Raspberry Chocolate Truffle** (v) (152 kcals)
Scottish Tablet (v) (241 kcals)
Macaroons (v) (115 kcals)

Please note this is an adults only event and this menu is only available on the 31st December 2025 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



New Year's Eve at The White Horses

Bring in the New Year with the coastal bliss of The White Horses, by letting us host you and your loved ones for an exclusive New Year's Eve Gala Dinner. The evening will include a sumptuous 3-course meal, live music throughout the evening and a glass of fizz to bring in the New Year.

Please note this is an adults only event and this menu is only available on the 31st 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. Fish, poultry, and shellfish dishes may contain bones and/or shell. 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 New Year's Eve Gala Dinner menu is available on 31st December 2025 only. A booking is only confirmed when a £25.00 per adult deposit is received. All deposits paid are non-refundable, but the amount may be transferable to a future booking if cancelled by the 15th December 2025.

Please note that we are not able to transfer the deposit for any cancellations made after the 15th December 2025. Menu pre-orders and full pre-payment are required by 15th December 2025. Bookings made after the 15th December 2025 are subject to availability and will require full pre-payment to be made in full at time of booking. For bookings made after the 15th December 2025, we will require your menu pre-order no later than 72 hours after your booking has been confirmed. After full pre-payment has been taken, the amount is non-refundable, non-cancelable, non-transferable. Please note that failure to pay the pre-payment in full may lead to your booking being cancelled by the hotel. 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. 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.