



# 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.

£125 PER PERSON

#### TO START

**Minestrone soup** & parmesan soufflé served with warm caraway bread (v) (816 kcal)

**Potted Devon crab**, smoked paprika butter, caraway bread, cucumber relish (603 kcal)

**Roast venison loin** with blackberry ketchup, venison and Blue Murder Stilton® stuffing (533 kcal)

**Wild mushroom & tarragon paté**, toasted hazelnuts, fruit chutney & cornichons, served with warm caraway bread (vg) (518 kcal)



#### MAINS

**Fillet of Beef Wellington** with fondant potato, wilted spinach & red wine sauce (1579 kcal)

**Roast halibut**, confit fennel, saffron potatoes, mussel cream & herb sauce (1069 kcal)

**Roasted corn-fed chicken**, with a chicken & leek pie topped with creamy mash, smoked ham hock and mushrooms in a creamed tarragon sauce (1633 kcal)

**Salt-baked celeriac** with Pomme Boulangère, wilted spinach, truffle crisps (vg) (1489 kcal)



#### DESSERTS

**Warmed poached pear**, Bramley apple parfait with Calvados cream (v) (933 kcal)

**Baked chocolate torte** with puffed tapioca, blackcurrant sorbet (vg) (571 kcal)

**Sea-salted caramel crème brûlée** with honeycomb ice-cream (v) (1089 kcal)

**Selection of cheeses:** Snowdonia Black Bomber Cheddar®, Blue Murder Stilton®, Driftwoods Goats Cheese®, served with a warm caraway bread (v) (846 kcal)

**Hoogly tea® or Paddy & Scotts® coffee to finish**

~ all served with a selection of Petit Fours



#### PETIT FOURS

**Pistachio & raspberry** chocolate truffle (v) (145 kcal)

**Sea-salted** caramel truffle (v) (153 kcal)

**Toasted oatmeal** marshmallow truffle (v) (195 kcal)

Please note this is an adults only event and this menu is only available on the 31st December 2024 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 Hotel, 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 Bolney bubbles to bring in the New Year.

Please note this is an adults only event and this menu is only available on the 31st December 2024 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 (press 3 for Restaurant bookings).



**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 menu is available on 31st December 2024 only. No booking is confirmed until 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 2024.

Please confirm your menu pre-order choices by 15th December 2024. Full payment required by 15th December 2024.

Please note that bookings not paid in full may lead to your booking being cancelled.

All service charges, cash and credit/debit card tips are paid in full to our team members.

All items are subject to availability. We reserve the right to withdraw/change the offer (without notice) at any time.

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