

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.

£132 PER PERSON

TO START

Cauliflower & Butterbean Soup, roasted chestnuts, sage oil, warm seeded bread (vg) (769 kcals)

Severn & Wye® Smoked Salmon, pickled fennel, bread & butter pickles, wasabi cream,

Avruga® caviar, warm seeded bread (508 kcals)

Game Terrine, mixed pickles, Cumberland sauce, toasted seeded bread (710 kcals)

Beetroot Carpaccio, vegan feta, pomegranates, citrus dressing (vg) (641 kcals)



MAINS

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

Roast Turkey, braised stuffed leg, creamed sprouts, traditional trimmings, gravy (1780 kcals)

Roast Sirloin of Beef & Slow Braised Short Rib, baked shallots, red wine & bone marrow gravy (1302 kcals)

Roast Cod Loin, puy lentil cassoulet, lobster bisque (1414 kcals)

Pomme Boulangère with Wild Mushrooms, burnt onions, thyme gravy (vg) (1212 kcals)



DESSERTS

Espresso Crème Caramel, winter spiced fruit chutney (v) (384 kcals)
Chocolate Marquise, tapioca tuile, blackcurrant sorbet (vg) (306 kcals)

Cheese Selection: Snowdonia Black Bomber® Cheddar, Blue Murder® Stilton, Driftwood® Goats Cheese, with apple cider chutney, grapes, warm seeded bread, black truffle honey (v) (899 kcals)

Enjoy Hoogly® tea or Paddy & Scotts® coffee to finish ~ all served with Chocolate Macaroons (115 kcals)



Christmas Day at The White Horses

Make Christmas more magical in the coastal bliss of The White Horses, by letting us host you and your loved ones for a delicious 3 course lunch.

Please note this menu is only available on the 25th 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 Christmas Day menu is available exclusively on 25th December 2025 only. A booking is only confirmed when a £25.00 per adult and £10.00 per child deposit is received. All deposits paid are non-refundable but the amount may be transferable to a future booking if cancelled by the 10th December 2025. Please note that we are not able to transfer the deposit for any cancellations made after the 10th December 2025. Menu pre-orders and full pre-payment are required by 10th December 2025. Bookings made after the 10th 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 10th December, menu pre-orders must be submitted no later than 48 hours after your booking has been confirmed. After full pre-payment has been taken, the amount is non-refundable, non-cancellable, 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.