

THE WHITE HORSES

FESTIVE 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.

TWO COURSES £29 PER PERSON | THREE COURSES £35 PER PERSON

TO START

Roasted butternut squash soup, artichoke crisps, truffle oil (vg)
Confit duck leg, mulled wine poached pear, devils on horseback
Prawn & avocado cocktail, baby gem lettuce, spiced Marie Rose sauce



MAINS

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

Roasted free-range turkey, hazelnut & cranberry stuffing, creamed sprouts, chipolatas, port cranberry gravy
Roasted Cod, fennel orange salad, mussel & cider cream sauce
Slow Braised beef cheek, parsnip purée, pickled gooseberries
Charred cauliflower, butterbean purée, roasted chestnuts, basil oil (vg)



DESSERTS

Chocolate mousse with boozy cherries (vg)
Warm poached pear, blackcurrant sorbet (vg)

Please note this menu is only available from the 12th November 2024 to the 24th 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 kcal 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.

