



THE WHITE HORSES

C H R I S T M A S D A Y M E N U

S A M P L E M E N U

T O S T A R T

Cauliflower & Butterbean Soup, roasted chestnuts, sage oil, warm sourdough bread (vg) (837 kcals)

Severn & Wye® Smoked Salmon, pickled fennel, bread & butter pickles, wasabi cream, Avruga® caviar, warm Guinness soda bread (571 kcals)

Game Terrine, mixed pickles, Cumberland sauce, toasted brioche (654 kcals)

Beetroot Carpaccio, vegan feta, pomegranates, citrus dressing (vg) (521 kcal)



M A I N S

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

Roast Turkey, Yorkshire pudding, hazelnut & cranberry stuffing, creamed sprouts, chipolatas wrapped in bacon, cranberry sauce, gravy (1980 kcals)

Roast Sirloin of Beef & Slow Braised Short Rib, Yorkshire pudding, baked shallots, red wine & bone marrow gravy (1571 kcals)

Roast Cod Loin, Yorkshire pudding, puy lentil cassoulet, lobster bisque (1092 kcals)

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



D E S S E R T S

Christmas Pudding, brandy apple sauce, clotted cream ice cream (v) (692 kcals)

Espresso Crème Caramel, winter spiced fruit chutney (v) (651 kcals)

Chocolate Marquise, tapioca tuile, blackcurrant sorbet (vg) (319 kcals)

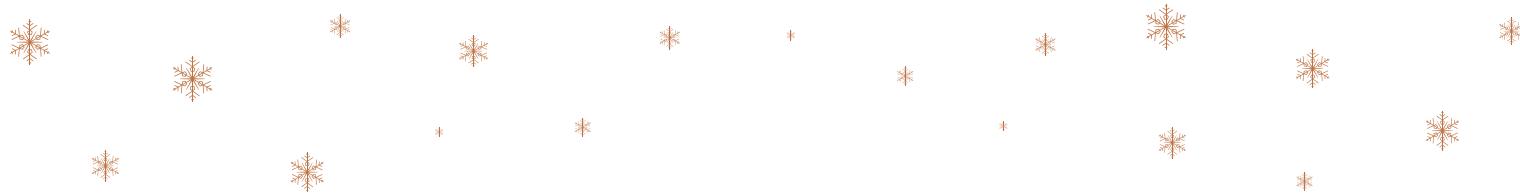
Cheese Selection: Snowdonia Black Bomber® Cheddar, Blue Murder® Stilton, Driftwood® Goats Cheese, with apple cider chutney, grapes, toasted white sourdough, black truffle honey (v) (974 kcals)

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

~ all served with a warm Eccles® cake (224 kcals)

*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*





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