



THE WHITE HORSES

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

£120 PER PERSON

TO START

Cauliflower and butterbean soup with roasted chestnuts, sage oil (vg)
Severn and Wye smoked salmon, pickled fennel, bread and butter pickles, wasabi cream, Avruga caviar
Game pie, Cumberland sauce and toasted brioche
Beetroot carpaccio, vegan feta, pomegranates, citrus dressing (vg)



MAINS

All mains are served with ~ roasted potatoes, seasonal vegetables and Yorkshire pudding

Roasted free-range turkey, braised stuffed leg, creamed sprouts, and traditional trimmings with gravy
Roast sirloin of beef and braised beef cheek, baked shallots, red wine and bone marrow gravy
Roast cod loin, puy lentil cassoulet, lobster bisque
Pomme Boulangère with wild mushrooms, burnt onions, thyme gravy (vg)



DESSERTS

Christmas pudding, brandy apple sauce, clotted cream ice cream (v)
Espresso crème caramel, winter spiced fruit chutney (v)
Chocolate marquise, tapioca tuile, blackcurrant sorbet (vg)
Cheese selection: Snowdonia Black Bomber Cheddar, Blue Murder Stilton, Driftwood Goats Cheese, with apple cider chutney, grapes, toasted white sourdough, black truffle honey (v)

Enjoy Hoogly tea or Paddy & Scotts coffee to finish
~ all served with a warm mince pie

Please note this menu is only available on the 25th 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 kcals 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.

