

THE
WHITE HORSES
CHRISTMAS DAY MENU

£132 PER PERSON

TO START

- Roast Pumpkin & Caponata Soup**, crispy sage, chilli oil (vg) (440 kcal)
Crispy Fried Artichoke Flower, charred Delica pumpkin, Jerusalem artichoke purée, burnt leeks (vg) (449 kcal)
Seared Scallops, wilted spinach, sweet & sour baby carrots, coconut curry (315 kcal)
Smoked Chicken Terrine, sweetcorn & guindilla chilli chutney, crispy Parma ham (583 kcal)
Smoked Halibut, pickled cucumber, elderflower dressing, crème fraîche, Melba toast (296 kcal)



MAINS

- Butter-Roasted Turkey**, cranberry, sage & pork stuffing, pig in blanket, maple glazed heritage carrots, cavolo nero, onion purée, roast potatoes (1121 kcal)
Beef Wellington, confit cabbage, broccoli purée, dolcelatte blue cheese, truffle jus (1268 kcal)
Roast Duck Breast, confit duck hash, charred radicchio, mandarin purée, pancetta & toasted hazelnut jus (972 kcal)
Pan-Fried Halibut, squash fondant, burnt leeks, cockle popcorn, lobster sauce (831 kcal)
Spiced Lentil, Vegan Cheese & Potato Pie, black cabbage, maple glazed heritage carrots, mushroom jus (vg) (1386 kcal)



SIDES

Share the festive spirit with sides for the table

- Roast Potatoes** (vg) (450 kcal) - supplement +5
Gruyère Cauliflower Cheese, roasted garlic & spinach crumb (v) (532 kcal) - supplement +9
Orange & Ginger Glazed Parsnips, toasted almonds (vg) (364 kcal) - supplement +5
Roasted Sprouts, chestnuts, smoked pancetta & sage butter (544 kcal) - supplement +6.5
Glazed Dauphinoise Potatoes (v) (432 kcal) - supplement +7
Pigs In Blankets, cranberry, sage & pork stuffing (897 kcal) - supplement +7.5
Yorkshire Pudding (v) (230 kcal) - supplement +3



DESSERTS

- Christmas Crumble Tart**, marmalade, mandarins, vanilla brandy sauce (v) (555 kcal)
Black Forest Chocolate Delice, sour cherries, balsamic chocolate crisp, stracciatella ice cream (v) (491 kcal)
Caramelised Apple & Custard Slice, cinnamon caramel, vegan vanilla ice cream (vg) (350 kcal)
Mulled Plum Trifle, candied pistachio (v) (693 kcal)
Mrs Kirkham's® Lancashire & Oxford Blue, Eccles cake, damson jelly (712 kcal)



PETIT FOURS

- Chocolate Orange & Cranberry Fudge** (v) (214 kcal)
Enjoy Hoogly® Tea Or Paddy & Scotts® Coffee To Finish

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



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 2026 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 2026 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 11th

December 2026. Please note that we are not able to transfer the deposit for any cancellations made after the 11th December 2026. Menu pre-orders and full pre-payment are required by 11th December 2026. Bookings made after the 11th December 2026 are subject to availability and will require full pre-payment to be made in full at time of booking. For bookings made after the 11th 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.

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