



THE WHITE HORSES

FESTIVE MENU

TO START

- Roasted Butternut Squash Soup**, artichoke crisps, truffle oil (vg) (596 kcal)
Confit Duck Leg, mulled wine poached pear, devils on horseback (777 kcal)
Prawn & Avocado Cocktail, baby gem lettuce, spiced Marie Rose sauce (938 kcal)
Mixed Wild Mushroom Arancini, black truffle butter, truffle mayonnaise (v) (1258 kcal)



MAINS

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

- Roast Turkey**, hazelnut & cranberry stuffing, creamed sprouts, chipolatas, port & cranberry gravy (1729 kcal)
Roast Cod Loin, fennel orange salad, mussel & cider cream sauce (1158 kcal)
Slow Braised Beef Rib, parsnip purée, pickled walnuts (2009 kcal)
Charred Cauliflower, butterbean purée, roasted chestnuts, basil oil (vg) (1301 kcal)



DESSERTS

- Chocolate Mousse**, boozy cherries (vg) (502 kcal)
Warm Poached Pear, blackcurrant sorbet (vg) (394 kcal)
Christmas Pudding, brandy sauce, honeycomb ice cream (v) (667 kcal)
Baked Camembert, apple cider chutney, white sourdough toast (v) (1166 kcal)

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

