Christmas Menu

£29.95 for 2 courses
£34.95 for 3 courses

Available if dining with us between 24/11/26 until 24/12/26

Starters

Roasted Parsnip & Chestnut Soup
Creamy chestnut & roasted parsnip soup, topped with crispy parsnips & served with toasted sourdough ***(gfo) (vgo)***

Fig, Goat's Cheese & Walnut Filo Tart
Crispy filo pastry with figs, creamy goat's cheese & walnuts, finished with honey & fresh thyme

Salmon Mousse
Light & creamy smoked salmon mousse, finished with fresh dill gremolata & served with toasted sourdough ***(gfo)***

Brixworth Pâté
Rich Brixworth pâté served with crispy pancetta, tangy Cumberland sauce & toasted sourdough ***(gfo)***

Main Course

All mains (excluding sirloin steak & burger) served with garlic & thyme roast potatoes, honey-roasted carrots & parsnips, buttered sprouts & a rich, homemade gravy

Traditional Roast Turkey
With sausage & herb stuffing & a giant pig in blanket ***(gfo)***

Slow-Cooked Beef Bourguignon
Tender beef braised in red wine, bacon, mushrooms & onions ***(gf)***

Mushroom & Taragon Strudel ***(gfo)***
Served with a rich mushroom sauce ***(vgo)***

Pan-Fried Salmon Fillet
Delicately pan-fried salmon fillet finished with a rich bernaise sauce ***(gf)***

28-Day Aged Sirloin Steak
Chargrilled to your liking, served with fries, mushroom & tomato ***(£6 supplement)***

Festive Burger
Turkey mince patty topped with smoked bacon, cranberry & 'Somerset Brie', served with fries, coleslaw & a pig in blanket

Dessert

Traditional Christmas Pudding
A classic rich Christmas pudding, served warm with a smooth brandy sauce ***(vgo)***

Plum & Apple Crumble
Juicy plums topped with a buttery cinnamon crumble, baked until golden & served with hot vanilla custard

White Chocolate & Rasberry Blondie
With white chocolate sauce & vanilla ice cream ***(gf)***

Double Chocolate Marquise
Rich double chocolate set mousse served with chocolate sauce & chocolate ice cream

Cheeseboard
'Somerset Brie', 'Cobblers Nibble' cheddar & 'Colston Bassett' blue, served with crackers, grapes, apple wedges & caramelised red onion chutney ***(v)***
(£4 supplement per person)

www.whitehorse-old.com/christmas

PRE-ORDER:

Deposit of £10 per person required.
Pre-order required a minimum of 14 days prior to booking

Booking Name:_____
Date of Booking:_____
Time of Booking:_____
Number of People:_____

KEEP AN EYE ON OUR WEBSITE AND SOCIAL MEDIA FOR WHAT'S ON, ESPECIALLY OUR FESTIVE EVENTS!

Dish	Number Ordered	Notes/Allergy Info
Parsnip Soup		
Fig & Goats cheese		
Salmon Mousse		
Brixworth Pâté		
Roast Turkey		
Beef Bourguignon		
Mushroom Strudel		
Salmon Fillet		
Sirloin Steak		
Festive Burger		
Xmas Pudding		
Plum Crumble		
Raspberry Blondie		
Chocolate Marquise		
Cheeseboard		

WHY NOT PRE-ORDER YOUR DRINKS?!

Wine by the Bottle		Quantity
Turtle Bay Marlborough Sauvignon Blanc, New Zealand	£34	
Antario Gavi, Italy	£33	
Domaine De La Perriere Sancerre, France	£44	
Vina Cerrada Rioja Crianza, Spain	£29	
Santilario Chianti Classico, Italy	£31	
Healy & Grey White Zinfandel, California	£23	
Quinson Cotes de Provence, France	£32	
Famiglia Prosecco, Italy	£28	
Moet & Chandon, France	£80	
Taylor's Port (50ml)	£4.10	
Bailey's (50ml)	£4.90	
Christmas Shot (25ml)	£4.10	