



The White Horse Inn

Festive Menu 2026

Thank you for considering The White Horse Inn for your Christmas gathering.

This year we have endeavoured to create a menu that offers really good value for money whilst not compromising on the same great homemade fayre.

If you have a party member who has any special dietary requirements, please speak to us as early as possible so that we can make arrangements.

We look forward to sharing your celebrations with you.

Shane, Annie & the team

Festive Menu

2 Courses & Coffee **£32** | 3 Courses & Coffee **£40**

STARTERS

Aspall Ham Hock Terrine with Spiced Apple & Cranberry Chutney & Melba Toast **GFA**

Wild Mushroom Risotto Balls with a Tomato & Sweet Chilli Jam **(V)**

Tomato, Chilli & Ginger Soup, served with Bread **(V) ± GFA +**

Prawn Cocktail with Sweet Tomato Oregano Glaze on Crunchy Melba Toast,
Mixed Leaves & Traditional Marie Rose Sauce **(D) GFA**



MAIN

Seasonal Turkey served with Crispy Bacon & Chestnut Stuffing,
Roast Potatoes, Gravy & Seasonal Vegetables **(G) (D)**

Venison Meatballs with Roasted Garlic Mash, Braised Red Cabbage & Redcurrant Gravy **(G)**

Slow Roasted Pork Belly Strips on a bed of Root Vegetable Mash &
Braised Red Cabbage with Wholegrain Mustard Sauce & Crunchy Crackling **(G)**

Pan Fried Fillets of Sea Bass with 'Risotto' Style Roasted Red Pepper
& Tomato Orzo Pasta, Rocket Leaves to Garnish **(D)**

Vegetarian Nut Roast with Vegetarian Gravy, Roast Potatoes & Fresh Vegetables **(V)**

Mushroom, Nut & Leek Filo Stack, Creamy Sauce with Crunchy Peanuts
& Crisp Filo Layers, Baked New Potatoes & Rocket Leaves **(V)**

Vegan Spiced Mediterranean Vegetable Tagine, with Tortilla Chips
& Lemon & Peanut Rice **(V) (Ve) (D) GFA**



DESSERTS

Seville Orange Marmalade Christmas Pudding with our Homemade Brandy Sauce **(V)**

Ginger Sponge Pudding, a Light Airy Sponge with Sticky Ginger Syrup & Double Cream **(V)**

Homemade Morgan's Spiced Rum & Raisin Ice Cream **(G) (V)**

Trio of Desserts. A taste of our favourites:

Baileys & Mars Bar Cheesecake
Chocolate & Walnut Brownie with Vanilla Ice Cream
Frozen Coffee & Tia Maria mousse

Pear, Almond & Blackcurrant Flapjack, Chewy, Nutty Flapjack with a
Sticky Homemade Jam Base, served with Warm Amaretto Sauce **(G) (V) (D) (Ve)**



Finish with a Homemade Mini Mince Pie & Fresh Brewed Tea or Coffee

*** Dishes and prices are subjects to change**

(G) Gluten Free **(V)** Vegetarian **(D)** Dairy Free **(Ve)** Vegan

GFA Gluten Free available with Substitutions **+** Dairy Free available with Substitutions

± Vegan available with Substitutions

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The Christmas menu is available from **1st – 24th December, 12pm – 9pm.**

Tables of 10 or more: bookings will be confirmed upon payment of a £10 per person deposit (refundable if cancelled with more than 24 hours notice). No pre-order is required.

Tables of under 10: Our full menu will also be available, however we ask that whichever menu you decide upon, all your party members choose from the same menu.

We kindly request that tables pay as a whole rather than individually.



Allergens

Please make your food server aware of any allergies and intolerances you may have. Whilst we take the greatest of care preparing your food, our kitchen is used to produce food containing any of the 14 main allergens as well as others. Unfortunately, it is impossible on this basis to ensure against minimal transfer of allergens. Our pledge is to do our absolute best. If you require any information regarding ingredients, please speak to your server.