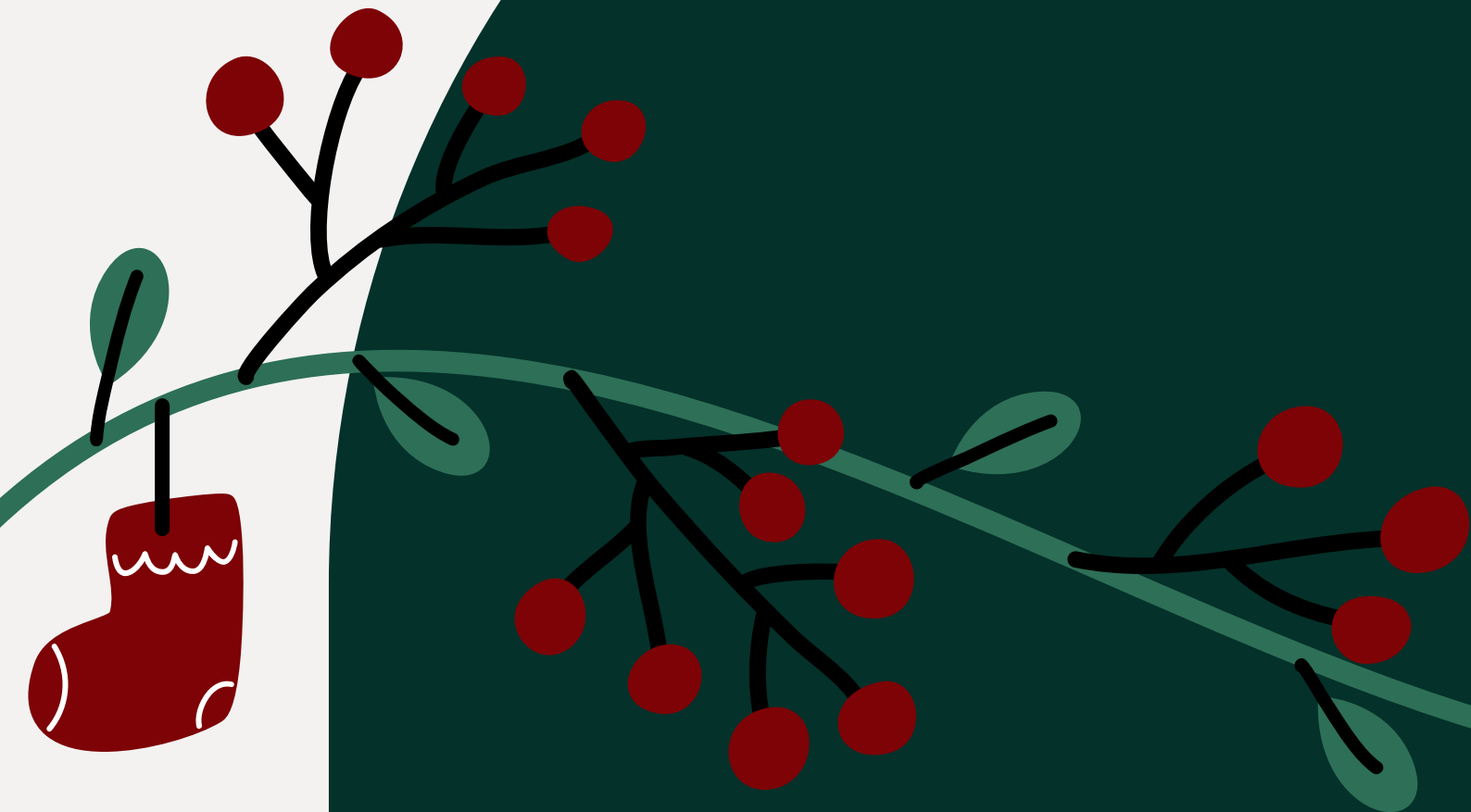


christmas MENU

WHITE HORSE CROSTWICK

2 COURSE: £26

3 COURSE: £34





christmas 2024

TO BEGIN

DUCK LIVER PATE

with toast and festive chutney

CURRIED PARSNIP SOUP (gf, vg)

with crispy vegetable crisps

PEAR, BINHAM BLUE AND RED ONION TART (vg)

warm pear, local binham blue and caramelised red onion tart

ASIAN PRAWN EN CROUTE

with sweet chilli slaw

THE MAIN EVENT

TRADITIONAL ROAST TURKEY

pigs n blankets, sage and onion stuffing, honey glazed carrots and parsnips, sprouts, Yorkshire pudding, roast potatoes and gravy (gfo)

STUFFED PORK LOIN

*stuffed with sage and onion and served with greens, potato and fennel terrine
with a creamy apple cider sauce (gfo)*

POACHED SALMON & A LOBSTER AND DILL SAUCE

with crushed potatoes and garden peas (gfo)

FESTIVE BUTTERNUT AND SAGE LASAGNE

with garlic bread (vg)

TO CONCLUDE

PANETTONI BREAD N BRANDY BUTTER PUDDING

with custard

CHOCOLATE AND ORANGE CHEESECAKE

with orange sorbet

FESTIVE SHERRY TRIFLE

with gingerbread twirls

TRADITIONAL CHRISTMAS PUDDING

with christmas ice cream or brandy sauce

CHEESE & BISCUITS

cranberry, wensleydale, brie and stilton (gfo)

(all vg)

COFFEES | MULLED WINE | WARM PUNCH | WINES

2 COURSE - £26

3 COURSE - £34

CHRISTMAS MENU ORDER FORM

NAME: _____ **TEL:** _____
DATE: _____ **DEPOSIT:** _____
ARRIVE AT: _____ **EAT AT:** _____
PARTY SIZE: _____ **ADULTS:** _____ **CHILDREN:** _____

NAME <small>PLEASE MARK ANY ALLERGIES/ INTOLERANCES WITH AN * AND DETAIL BELOW</small>	PATE	SOUP	TART	PRAWN	TURKEY	PORK LOIN	SALMON	LASAGNE	BUTTER PUD	C'CAKE	TRIFLE	XMAS	CHEESE B
TOTAL													

ALLERGIES _____

