

christmas MENU

WHITE HORSE CROSTWICK

AVAILABLE MONDAY THRU SATURDAY
1ST OF DECEMBER UNTIL THE 23RD

PRE-ORDER ONLY

2 COURSE: £29

3 COURSE: £36





christmas 2025

TO BEGIN

BROCCOLI & STILTON SOUP

homemade soup finished with croutons & served alongside sourdough (gfo) (vg)

CLASSIC SEAFOOD COCKTAIL

a seafood selection in a Marie Rose sauce, served with buttered bread (gfo)

LIVER PATE

rich chicken and duck liver pate paired with festive chutney, toast & butter (gfo)

BEETROOT, WALNUT & GOATS CHEESE TART

a pastry tart with beetroot, creamy goats cheese and toasted walnuts (vo) (vg)

THE MAIN EVENT

TRADITIONAL ROAST TURKEY

with stuffing, honey glazed carrots and parsnips, pig in blanket, sprouts, Yorkshire pudding, roast potatoes and gravy (gfo)

CHICKEN BALLANTINE

filled with apricot and rosemary stuffing, served with a creamed sauce, parmentier potatoes and seasonal greens

POACHED SALMON FILLET

accompanied by sauteed potatoes, seasonal greens and a lobster bisque

HASSLEBACK BUTTERNUT SQUASH

roasted with chestnuts, tahini drizzle and pomegranate seeds (gf) (v)

TO CONCLUDE

TRADITIONAL CHRISTMAS PUDDING

served warm with brandy cream or custard

BAILEYS CHEESECAKE

baileys and vanilla cheesecake topped with hazelnut brittle and vanilla ice cream (gf)

BLACK FOREST TRIFLE

layers of dark chocolate, sponge, berries and cream custard (vg)

CHOCOLATE & ORANGE FRANGIPANE

with festive ice cream

CHEESE & BISCUITS

a selection of wensleydale, applewood & brie with Christmas chutney and assorted biscuits (£2 supplement)

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