

THE WHITE HORSE

- SUNDAY MENU -

One course £11.95 / Two courses £16.95 / Three courses £20.95

STARTERS

Roast chestnut and bacon soup, sourdough sage croutons. (GF)

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Potted salmon, chorizo butter, warm beetroot and pear salad. (GF)

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Sweet pumpkin, goat's cheese and fig tart, lemon thyme and honey dressing.

MAINS

Slow Roast Beef / Roast Turkey Crown / Fruit and Nut Roast

All served with honey roast seasonal vegetables, wilted greens, roast potatoes, sage Yorkshire pudding, jus. (GF)

Pan seared veal escalope, sautéed smoked bacon bubble and squeak, cheddar and whole grain veloute.

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Saffron poached pear salad, panko stilton, toasted chestnuts, beetroot and port puree. (V)

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Pan seared lamb chop, wilted kale, cranberry and chestnut salad, fondant potato, pomegranate molasses.

DESSERTS

Sweet backyard apple and cinnamon crumble, cardamom crème anglaise. (GF)

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White chocolate rice pudding parfait, earl grey poached winter fruits.

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Winter fruitcake mess, chantilly cream, liqueur poached cranberries.

ICE CREAM

Two Scoops

Milk chocolate - Norfolk strawberry - Vanilla seed

Mint chocolate chip - Salted caramel - Honeycomb

GF : Gluten Free On Request / V : Vegetarian Option