

# THE WHITE HORSE

## - DECEMBER PARTY MENU -

### STARTERS

Roast chestnut and bacon soup, sourdough, sage croutons. (GF) £5.50

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Potted salmon, chorizo butter, warm beetroot and pear salad. (GF) £6.50

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Sweet pumpkin, goats cheese and fig tart, lemon, thyme and honey dressing. £6.50

### MAIN COURSES

Traditional roast turkey, wilted greens, roast potatoes, sage Yorkshire pudding, sausage and apricot stuffing, jus. (GF) £14

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Beer battered cod, rustic chunky chips, crushed peas, lemon and dill aioli. (GF) £13

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Creamy chicken and bacon pie, shortcrust pastry, thyme glazed carrots, garlic mash. £13

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Slow braised beef brisket, red wine and tarragon liquor, celeriac mash, wilted kale, roasted balsamic shallots. (GF) £15

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Pan seared veal escalope, sautéed smoked bacon bubble and squeak, cheddar and wholegrain mustard veloute. £14

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Saffron poached pear salad, panko stilton, toasted chestnuts, beetroot and port puree. (V) £13

### SIDES

Smoked bacon bubble and squeak. £4 / Rustic chunky chips. £3

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Honey roasted winter root vegetables. £4 / Braised kale and toasted chestnuts. £4

GF: Gluten Free Option / V: Vegetarian Option

