



THE WHITE HORSES

C H R I S T M A S D A Y M E N U

£ 1 2 0 P E R P E R S O N

TO START

Cauliflower and butterbean soup with roasted chestnuts, sage oil (vg) (654 kcal)

Severn & Wye® smoked salmon, pickled fennel, bread and butter pickles, wasabi cream, Arenkha caviar (206 kcal)

Game terrine, Cumberland sauce and toasted brioche (562 kcal)

Beetroot carpaccio, vegan feta, pomegranates, citrus dressing (vg) (453 kcal)



MAINS

All mains are served with ~ roasted potatoes and seasonal vegetables

Roast free-range turkey, braised stuffed leg, creamed sprouts and traditional trimmings with gravy (1977 kcal)

Roast sirloin of beef and braised beef cheek, baked shallots, red wine and bone marrow gravy (1799 kcal)

Roast cod loin, puy lentil cassoulet, lobster bisque (1360 kcal)

Pomme Boulangère with wild mushrooms, burnt onions, thyme gravy (vg) (1078 kcal)



DESSERTS

Christmas pudding, brandy apple sauce, clotted cream ice cream (v) (550 kcal)

Espresso crème caramel, winter spiced fruit chutney (v) (582 kcal)

Chocolate marquise, tapioca tuile, blackcurrant sorbet (vg) (395 kcal)

Cheese selection: Snowdonia Black Bomber Cheddar®, Blue Murder Stilton®, Driftwood Goats Cheese®, with apple cider chutney, grapes, toasted white sourdough, black truffle honey (v) (1128 kcal)

Enjoy Hoogly tea or Paddy & Scotts coffee to finish

~ all served with a warm mince pie (218 kcal)

Full allergens and calorie information on the ingredients in the food we serve is available on request – please speak to a member of the team for more information or scan the QR code. Adults need around 2000 kcals a day.
v – vegetarian vg – vegan



Christmas Day at The White Horses

Make Christmas more magical in the coastal bliss of the White Horses Hotel, by letting us host you and your loved ones for a delicious 3 course lunch.

Please note this menu is only on the
25th December 2024 on a pre-order basis only.

You can book online (use the QR code below)
or give us a call if you have any questions
on 01273 300301 (press 3 for Restaurant bookings).



TERMS & CONDITIONS: Please advise the team of any dietary requirements before ordering.

(v) Suitable for Vegetarians. (vg) Suitable for Vegans. Please note that we do not operate a dedicated vegetarian/vegan kitchen area. Our dishes are prepared in a kitchen where nuts and gluten are present as well as other allergens; we cannot guarantee that any food item is completely free from traces of allergens, due to the risk of unexpected cross contamination. We do not include 'may contain' information. Our menu descriptions do not list all ingredients. Dishes may contain alcohol. Calorie counts are correct at time of print. Please be aware the allergen information for our dishes may change between the date of booking and the date of your visit. We would advise all our guests to contact a member of the team prior to their visit to confirm the allergen information of their selected meals.

Adults need around 2000 kcal a day

The Christmas Day menu is available on 25th December 2024 only. No booking is confirmed until a £25.00 per adult and £10.00 per child deposit is received. All deposits paid are non-refundable but the amount may be transferable to a future booking if cancelled by the 11th December.

Please confirm your menu pre-order choices by 11th December 2024, or within 48 hours if booking after this date (no later than 18th December 2024). Full payment required by 18th December.

Please note that bookings not paid in full may lead to your booking being cancelled.

All items are subject to availability. We reserve the right to withdraw/change the offer (without notice) at any time.
Promoter: Greene King Brewing and Retailing Ltd, Sunrise House, Ninth Avenue, Burton on Trent, DE14 3JZ