



THE WHITE HORSES

FESTIVE MENU

TWO COURSES £29 PER PERSON | THREE COURSES £35 PER PERSON

TO START

- Roasted butternut squash soup**, artichoke crisps, truffle oil (vg) (455 kcal)
- Confit duck leg**, mulled wine poached pear, devils on horseback (671 kcal)
- Prawn & avocado cocktail**, baby gem lettuce, spiced Marie Rose sauce (771 kcal)
- Mushroom arancini**, filled with black truffle butter, truffle mayonnaise (v) (721 kcal)



MAINS

All mains are served with ~ roasted potatoes and seasonal vegetables (vg)

- Roast free-range turkey**, hazelnut & cranberry stuffing, creamed sprouts, chipolatas, port cranberry gravy (1540 kcal)
- Roast cod loin**, fennel orange salad, mussel & cider cream sauce (718 kcal)
- Slow braised beef cheek**, parsnip purée, pickled gooseberries (1011 kcal)
- Charred cauliflower**, butterbean purée, roasted chestnuts, basil oil (vg) (1169 kcal)



DESSERTS

- Chocolate mousse** with boozy cherries (vg) (244 kcal)
- Warm poached pear**, blackcurrant sorbet (vg) (228 kcal)
- Christmas pudding**, brandy sauce, honeycomb ice cream (v) (439 kcal)
- Baked Brie**, apple cider chutney, white sourdough toast (v) (1114 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 at The White Horses

It's time to welcome in the festive season.

Join us for a 2 or 3 course festive lunch or dinner, built with the best of British ingredients.

The Festive menu is only available from the 12th November 2024 to the 24th 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 Festive menu is available between 12th November 2024 to 24th December 2024. No booking is confirmed until a £10.00 per adult and £5.00 per child deposit is received. All deposits paid are non-refundable but may be transferable if a minimum of 7 days notice is given.

Please confirm your menu pre-order choices 7 days prior to dining. Please remember to bring your receipt with you on the day.

A discretionary 12.5% service charge will be added to your bill.

All service charges, cash and credit/debit card tips are paid in full to our team members.

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.