



FESTIVE MENU

Three courses for 52.00
Pair with a glass of Champagne for 12.00

STARTERS

Glazed Goats Cheese, cranberry & mulled spice chutney,
blackberries, rocket, crostini (v)

Prawn Cocktail*, Bloody Mary sauce, rye bread

Chicken, Apricot & Pancetta Terrine, onion chutney, toasted brioche

Butternut Squash & Spiced Pumpkin Soup, pumpkin seeds, toasted sourdough (ve)

MAINS

Pan-Roasted Duck Breast, pommes anna, cavolo nero, Amarena cherries, red wine jus

Loch-Reared Trout*, king prawns, pommes anna, cauliflower purée,
lobster butter sauce

Braised Ox Cheek, brown butter mash, braised red cabbage, red wine gravy,
pangrattato

Root Vegetable, Cranberry & Nut Roast^, thyme-roasted potatoes, carrots &
parsnips, shredded Brussels sprouts with chestnuts, gravy (ve)

Hand-Carved Turkey Breast, Cumberland pigs in blanket, fig & caramelised onion
stuffing, thyme-roasted potatoes, carrots & parsnips, shredded Brussels sprouts with
chestnuts, red wine gravy

DESSERTS

Christmas Pudding*, traditional fruit Christmas pudding with kumquat,
vanilla custard (v)

Bramley Apple, Plum & Cranberry Crumble, vanilla custard (ve)

Dark Chocolate Torte, blood orange sorbet (v)

Sicilian Lemon Tart, whipped cream, berry compote (v)

British Cheeses (+6), oatcakes, onion chutney, grapes, Taw Valley Cheddar,
Somerset Brie, Blacksticks Blue (v)





The
WHITE HORSE
On Parsons Green

1-3 Parsons Green, London SW6 4UL
www.whitehorsesw6.com | @whitehorsesw6



A discretionary 10% service charge may be added where table service is available. If you have a food allergy, dietary requirement, or a question about our ingredients, please speak to a member of our staff before you place your order (before booking and at the time of your visit). Our menu descriptions do not include all ingredients or allergens. Full allergen information will be available from August to allow you to confirm your booking. The information available is, to the best of our knowledge correct, however is subject to change between the time of advance booking and the time of dining. Please speak to a member of our staff at the time of your visit to check for changes. (V) = made with vegetarian ingredients, (VE) = made with vegan ingredients, however some of our preparation, cooking and serving methods could affect this. If you require more information, please ask your server. * = contains alcohol. Fish dishes may contain small bones.

^ Our nut roast contains almonds, walnuts and hazelnuts.