



# Christmas 2017 at The White Horse Chedgrave

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## Christmas parties at The White Horse, Chedgrave

Thank you for considering us to host your Christmas party.

Head chef **David Arnott** has prepared two separate function menus for you to choose from, all persons within the party should choose from the same menu, with orders to us seven days in advance on a booking form.

We cater for a wide range of functions, from elegant buffets, small or large groups for a sit-down dinner, to drinks receptions with canapés and fizz for large parties. Whatever your budget we are happy to tailor a festive function to suit your requirements, so please get in touch with any queries or special request you may have.

We look forward to entertaining you and your guests this Christmas.

**Simon Peck**  
Proprietor

The White Horse, 5 Norwich Road, Chedgrave, NR14 6ND ~ 01508 520250  
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## Christmas Function Menu 1

Carrot and ginger soup with soured cream and cayenne pepper served with a mini tin loaf <sup>(v)</sup>

Duck and orange pâté with fig chutney and toasted sourdough

Crispy breaded camembert salad with walnuts and a cherry vinaigrette

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Traditional roasted Norfolk turkey with all the trimmings

Mushroom, spinach and stilton pithivier served with roasted potatoes, carrots, parsnip, Brussels sprouts and braised red cabbage <sup>(v)</sup>

Roasted cod supreme with crushed new potatoes wilted greens and a dill fish cream sauce

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Christmas pudding with brandy butter

Mulled fruit crumble with custard

Triple chocolate brownie with Christmas pudding ice cream

£16.95 for two courses

£21.95 for three courses

(Gratuities at your discretion)

Head Chef: David Arnott

## Christmas Function Menu 2

Jerusalem artichoke soup served with artichoke crisps, sautéed bacon, chestnuts and a mini tin loaf

Ham hock, beetroot and horseradish terrine with pickled vegetables and toasted sourdough

Double baked cheese soufflé with marmalade braised red cabbage and watercress<sup>(v)</sup>

Spiced potted shrimp with cucumber and coriander served with toasted sourdough

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Traditional roasted Norfolk turkey with all the trimmings

Roasted venison with juniper berries, sweet and sour parsnip, roasted pear, crispy kale, roasted potatoes and red wine sauce

Pumpkin, goats cheese and fig tart with green bean, pomegranate and watercress salad<sup>(v)</sup>

Grilled fillet of seabass with Parma ham, sautéed artichokes, sundried tomatoes, watercress and a red wine sauce

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Christmas crème brulée with marbled chocolate spoon

Spiced poached pears with hot chocolate sauce and vanilla ice cream

White chocolate mousse with, chocolate and hazelnut soil, kirsch soaked cherries, blackberries, cherry sorbet and baby mint

A selection of English and continental cheese served with biscuits and chutney

£21.50 for two courses

£26.50 for three courses

(Gratuities at your discretion)

Head Chef: David Arnott

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