

December Menu

Starters

Soup of the day served with a mini tin loaf £5.50

Crispy breaded camembert salad with walnuts and a cherry vinaigrette ^(V) £5.85

Duck and orange pâté with toasted sourdough £5.95

Spiced potted shrimp with cucumber and coriander served with toasted sourdough £6.50

Ham hock, beetroot and horseradish terrine with pickled vegetables and toasted sourdough £6.50

Mains

Traditional roast turkey with all the trimmings £11.95

8oz Rump steak with roasted tomato, flat mushroom, home cut chips and a salad garnish £16.50

Grilled fillet of seabass with Parma ham, sautéed artichokes, sundried tomatoes, watercress and a red wine sauce £11.95 | £15.95

Roasted venison with juniper berries, sweet and sour parsnip, roasted pear, crispy kale, roasted potatoes and red wine sauce £16.95

Mushroom, spinach and stilton pithivier served with roasted potatoes, carrots, parsnip, Brussel sprouts and braised red cabbage ^(V) £11.50

Roasted cod supreme with crushed new potatoes wilted greens and a dill fish cream sauce £13.95

Beer battered fish of the day and home cut chips served with garden peas and tartare sauce £12.50

Pumpkin, goats cheese and fig tart with green bean, pomegranate and watercress salad ^(V) £11.95

Desserts

Christmas pudding with brandy butter £5.65

Mulled fruit crumble with custard £5.95

Spiced poached pears with hot chocolate sauce and vanilla ice cream £6.25

Christmas crème brûlée with marbled chocolate spoon £6.25

White chocolate mousse with, chocolate and hazelnut soil, kirsch soaked cherries, blackberries, cherry sorbet and baby mint £6.50

A selection of ice-creams and sorbets £4.50

A selection of cheese served with chutney and biscuits £7.50 | £10.50

Head Chef: David Arnott

(Gratuities at your discretion)

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