

## Christmas parties at “The White Horse Chedgrave”

Thank you for choosing us to host your Christmas party.

Head chef **David Arnott** has prepared two separate function menus for you to consider, all persons within the party should order from the same menu, with choices to us seven days in advance of your booking.

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. Whatever your budget we are happy to tailor a festive menu 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  
[www.whitehorsechedgrave.co.uk](http://www.whitehorsechedgrave.co.uk) ~ [enquiries@whitehorsechedgrave.co.uk](mailto:enquiries@whitehorsechedgrave.co.uk)

## Christmas Function Menu 1

Creamy cauliflower soup with crispy pearl barley, truffle and parsley oils and a mini tin loaf<sup>(V)</sup>

Brandy and chicken liver pâté with caramelized onion chutney, candied walnuts and toasted brioche<sup>(N)</sup>

Avocado, prawn and fennel salad with a wholemeal mini tin loaf

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Traditional roasted Norfolk turkey with gravy and all the seasonal trimmings<sup>(N)</sup>

Red lentil, sundried tomato and apricot nut roast with all the seasonal trimmings and a vegetable gravy<sup>(VG)(N)</sup>

Luxury fish pie with buttery parsley mash sourdough crumb and a warm tartar sauce

Apricot and pistachio stuffed pork fillet with a bacon crumb, roasted baby roots, apple sauce and a red wine jus<sup>(N)</sup>

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Traditional Christmas pudding with brandy butter<sup>(N)</sup>

Spiced pear crumble<sup>(VG)</sup> with custard, ice cream or dairy free ice cream

Warm chocolate fudge cake<sup>(VG)</sup> with mixed berries and clotted cream ice cream or dairy free ice cream<sup>(GF)</sup>

£17.50 for two courses

£22.50 for three courses

(Gratuities at your discretion)

Head Chef: David Arnott

V - Vegetarian | VG - Vegan | GF - Gluten free | N - Contains nuts | DF - Dairy free

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## Christmas Function Menu 2

Beetroot and red onion tarte tatin with rocket, watercress and orange oil<sup>(VG)</sup>

Game terrine glazed in a port jelly with cranberry compote and toasted sourdough

Salt cod scotch egg with chorizo and red pepper relish

Jerusalem artichoke blini topped with pear and stilton<sup>(V)</sup>

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Traditional roasted Norfolk turkey with gravy all the seasonal trimmings<sup>(N)</sup>

Venison with sticky red cabbage, Parma ham, crispy haggis, roast potatoes and a sage and chestnut dressing<sup>(N)</sup>

Pan roasted halibut with parsnip puree, golden sultanas, pancetta and a spring onion and butter verjuice sauce<sup>(GF)</sup>

Lemon and oregano roasted cauliflower steak with tahini and a walnut and caper salsa<sup>(VG)(N)(GF)</sup>

Pan roasted duck breast with carrot puree roasted baby root vegetables roast potatoes and a red wine reduction

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White chocolate and cranberry bread and butter pudding with custard and caramelized orange

Stuffed baked apples with spiced mascarpone

Chocolate and salted caramel tart with Chantilly cream

Honey panna cotta with Christmas spiced roast figs<sup>(GF)</sup>

£22.00 for two courses

£27.00 for three courses

(Gratuities at your discretion)

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