

New Year's Eve 2018 at The White Horse Chedgrave

Restaurant Menu

French onion soup with a baked gruyere cheese crust and mini tin loaf £5.95

Smoked duck and pickled mushroom salad with croutons and a thyme and balsamic dressing^(DF) £6.95

Roquefort and fig crème brulee with peppered pecans and bread sticks^(V) £6.50

Tuna tartare with avocado, pickled ginger, black sesame, wasabi and coriander cress^(GF) £6.75

Sweet potato falafels with houmus and peperonata^{(DF) (VG)} £5.95



Fillet steak with truffle mash, mushroom puree, wilted spinach, puff pastry shard and a madeira sauce £22.95

Curried monkfish with sautéed cauliflower, spiced cauliflower puree and bulger wheat £19.95

Triple cheese beef burger with a gruyere cheese slice, parmesan crisp, baby gem lettuce and tomato in a brioche bun served with home cut chips, onion rings and a cheese sauce £13.95

Beer battered fish of the day served with home cut chips and tartar sauce^(DF) £12.95

Ginger beer battered stuffed tofu with home cut chips and Asian pea salad^{(DF) (VG) (GF)} £11.95

Red wine, thyme and garlic marinated roasted chicken breast supreme with creamy mash, pancetta, baby onions and wild mushrooms £14.95

Steak and kidney pie with creamy mashed potatoes, sautéed greens and gravy £12.95

Chestnut, Brussel sprout and wild mushroom tagliatelle with crispy sage and brown butter^(V) £10.95



Spiced pear crumble^(VG) with custard, ice cream or dairy free ice cream £5.95

Sticky toffee pudding with toffee sauce and vanilla ice cream £5.95

Chocolate and salted caramel tart with Chantilly cream £6.50

Raspberry bavaois with fresh raspberries, strawberries, meringue and pistachios £6.65

Coconut panna cotta, passionfruit, mango sorbet, charred pineapple and rum syrup^(GF) £6.50

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

Head Chef: David Arnott
(Gratuities at your discretion)

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