

Christmas Psychic Supper with Stephen Treadaway

Tuesday 4th December – 6.30pm for 7pm

Glass of mulled wine or prosecco
(Soft drink alternative)

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Creamy cauliflower soup with crispy pearl barley, truffle and parsley oils and a mini tin loaf^(V)

Brandy and chicken liver pâté with caramelized onion chutney, candied walnuts and toasted brioche^(N)

Classic Prawn cocktail served with wholemeal bread and butter

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Traditional roasted Norfolk turkey with gravy and all the seasonal trimmings^(N)

Red lentil, sundried tomato and apricot nut roast with all the seasonal trimmings and a vegetable gravy^{(VG)(N)}

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

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Traditional Christmas pudding with brandy butter^(N)

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

Warm chocolate fudge cake^(VG) with mixed berries and clotted cream ice cream or dairy free ice cream^(GF)

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Mince pie and tea or coffee

£29.95 per person
(Gratuities at your discretion)

Head Chef: David Arnott

(Gratuities at your discretion)

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

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