

Christmas Function Menu 1

Pumpkin velouté with quail's egg ^(V)

Hog roast and sage and onion roulettes with toasted sourdough and apple pureé

Potted mackerel with cranberry jelly, a wholegrain mustard potato salad and rye bread

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Traditional roast Norfolk turkey with gravy and all the seasonal trimmings

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

Poached smoked haddock with gnocchi, crispy poached egg, a panache of green vegetables and a tarragon cream sauce

Braised pork belly with roasted apples, carrots, celeriac and potato wholegrain mustard mash and an Aspall cyder sauce ^(GF)

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Traditional Christmas pudding with brandy sauce ^(N)

Mulled fruit crumble ^(VG) with orange custard, ice cream or dairy free ice cream

Triple chocolate brownie with vanilla ice cream and fresh berries

£18.00 for two courses

£23.50 for three courses

(Gratuities at your discretion)

Head Chef: George Reynolds

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

Christmas Function Menu 2

Wholegrain mustard panna cotta with pumpkin and sunflower seed crumble and pickled heritage beetroot

Pan fried pigeon breast served medium rare with haggis and micro herb salad

Kiln roasted salmon and dill tart with lemon and black pepper pastry and salad garnish^(N)

Pear and fennel salad with watermelon and an orange dressing ^{(GF)(VG)}

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Traditional roast Norfolk turkey with gravy and all the seasonal trimmings

Roasted lamb rump, sticky red cabbage, Parma ham, crispy haggis, roast potatoes and a sage and chestnut dressing ^(N)

Pumpkin risotto with sautéed wild mushrooms and a port reduction ^{(V)(GF)}

Parma ham wrapped monkfish with a sage, cranberry, pine nut and Brussel sprout salad with an orange and thyme dressing ^(GF)

Pan roasted duck breast served medium rare with sweet potato fondant, roasted baby vegetables and a passionfruit sauce

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Chocolate and orange cluster – chocolate sponge with chocolate and orange truffle topped with individual profiterole

Figgy sponge pudding with a toffee and mandarin sauce and vanilla ice cream ^(GF)

Passionfruit cheesecake with prosecco and mandarin sorbet

Irish coffee mousse, chocolate ganache, mint ice cream and chocolate soil ^(GF)

£22.50 for two courses

£27.50 for three courses

(Gratuities at your discretion)

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