

December Menu

Starters

Pumpkin velouté with quail's egg ^(V) £6.5

Hog roast and sage and onion roulettes with toasted sourdough and apple puree £7

Potted mackerel with cranberry jelly, a wholegrain mustard potato salad and rye bread £6

Wholegrain mustard panna cotta with pumpkin and sunflower seed crumble and pickled heritage beetroot £6.5

Pan fried pigeon breast served medium rare with haggis and micro herb salad £7

Kiln roasted salmon and dill tart with lemon and black pepper pastry and salad garnish ^(N) £7

Pear and fennel salad with watermelon and an orange dressing ^{(GF)(VG)} £6.5

Mains

Traditional roast Norfolk turkey with gravy and all the seasonal trimmings £13

Red lentil, sundried tomato and apricot nut roast with all the seasonal trimmings and a vegetable gravy ^{(VG)(N)} £12

Poached smoked haddock with gnocchi, crispy poached egg, a panache of green vegetables and a tarragon cream sauce £14

Braised pork belly with roasted apples, carrots, celeriac and potato whole grain mustard mash and an Aspall cider sauce ^(GF) £14

Roasted lamb rump, sticky red cabbage, Parma ham, crispy haggis, roast potatoes and a sage and chestnut dressing ^(N) £18

Parma ham wrapped monkfish with a sage, cranberry, pine nut and Brussel sprout salad with an orange and thyme dressing ^(GF) £17

Pumpkin risotto with sautéed wild mushrooms and a port reduction ^{(V)(GF)} £12

Pan roasted duck breast served medium rare with sweet potato fondant, roasted baby vegetables and a passionfruit sauce £18

Desserts

Traditional Christmas pudding with brandy sauce ^(N) £6

Mulled fruit crumble ^(VG) with orange custard, ice cream or dairy free ice cream £6.5

Triple chocolate brownie with vanilla ice cream and fresh berries £6.5

Chocolate and orange cluster – chocolate sponge with chocolate and orange truffle topped with individual profiterole £7

Figgy sponge pudding with a toffee and mandarin sauce and vanilla ice cream ^(GF) £7

Passionfruit cheesecake with prosecco and mandarin sorbet £6.5

Irish coffee mousse, chocolate ganache, mint ice cream and chocolate soil ^(GF) £6.5

Head Chef: George Reynolds

(Gratuities at your discretion)

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

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