

December Menu

Starters

Roasted root vegetable soup with crusty bread^{(VG)(GF)} £6

Creamy garlic mushrooms with hot toast and salad leaves £6.5 ^{(V)(VA)}

Duck liver parfait with gin and orange zest and hot toast £7

Twice baked smoked salmon and crème fraiche soufflé with an apple and walnut salad^(N) £6.5

Rosemary infused oven-baked camembert with spiced fruit chutney and crusty bread^(V) £7

Mains

8oz sirloin steak with whole roasted tomato, mushrooms, home cut chips and a White Horse salad garnish ^{(GF)(DF)} £21 (add peppercorn or stilton sauce £2.5)

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)(GF)} £12

Classic fish pie with smoked haddock, cod, prawns and hard-boiled eggs served with seasonal vegetables £13.5

Roasted lamb rump, spiced red cabbage, roast potatoes, seasonal vegetables and a port and red currant jus £18.5

Pan fried fillet of sea bass with a lemon and caper butter, crushed new potatoes and seasonal vegetables^(GF) £14

Rich winter vegetable and cannellini bean casserole topped with herby cobblers ^(VG) £12

Crispy pork belly with black pudding, caramelised apples, creamy mash potatoes, seasonal vegetables and an Aspalls cyder sauce £15

Desserts

Cinnamon, apple and sultana crumble^(VG) with custard, ice cream or dairy free ice cream £6.5

Decadent 23ct gold brownie with vanilla ice cream £7

Orange and passionfruit cheesecake with blood orange sorbet £6

Traditional Christmas pudding^{(VG)(N)} with brandy sauce or dairy free ice cream £6

Tart au citron with fresh raspberries and pouring cream £6

A selection of ice creams, sorbets or dairy free ice creams £5

A selection of cheese served with chutney and biscuits £8 | £11

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