

December Menu

Starters

- Roasted root vegetable soup with crusty bread ^{(VG)(GF)} £6.50
Prawn cocktail with a Marie-Rose sauce brown bread and butter ^(GFA) £7.00
Stilton, herbed and crumb stuffed field mushrooms with dressed salad leaves ^{(V)(VA)} £7.00
Honey glazed ham hock terrine with winter chutney and hot toast ^(GFA) £7.50
Trio of cured salmon gravlax with hot toast and a citrus mayonnaise ^(GFA) £8.00
Rosemary infused, baked camembert with spiced fruit chutney and crusty bread ^(V) £7.50

Mains

- 8oz sirloin steak with whole roasted tomato, mushrooms, home cut chips and a White Horse salad garnish ^{(GF)(DF)} £23.00 (add peppercorn or stilton sauce £3.00)
Traditional roast Norfolk turkey with all the seasonal trimmings ^(GFA) £13.00
Cranberry, chestnut and spinach homemade nut roast with all the seasonal trimmings and a vegetable gravy ^{(VG)(N)(GF)} £12.00
Classic fish pie with smoked haddock, cod, prawns and hard-boiled eggs served with seasonal vegetables ^(GF) £14.00
Oven roasted duck breast on a medley of roasted root vegetables with a port and red currant jus ^{(GF)(DF)} £18.50
Pan fried fillet of sea bass with a lemon and caper butter, garlic and thyme roasted new potatoes and seasonal vegetables ^(GF) £16.00
Wild mushroom and champagne risotto topped with vegan hard cheese and rocket, served with garlic bread ^{(VG)(GF)} £13.00
Crispy pork belly with black pudding, caramelised apples, creamy mash potatoes, seasonal vegetables and an Aspalls cyder jus ^(GFA) £17.00

Desserts

- Cranberry, vodka and orange cheesecake served with pouring cream £7.00
Cinnamon, apple and sultana crumble ^(VG) with custard £6.50
Ginger and treacle sponge pudding ^{(VG)(GF)} served hot with stem ginger ice cream £6.50
Salted caramel and chocolate tart served with raspberry sorbet £7.00
Traditional Christmas pudding ^{(VG)(GF)(N)} with brandy sauce £6.50
A selection of ice creams, sorbets or dairy free ice creams ^{(GF)(V)} £6.00
A selection of cheese served with chutney and biscuits ^(V) £8.00 | £12.00

Proprietor: Simon Peck

V - Vegetarian | VG - Vegan | VA - Vegan Alternative | GF - Gluten free | GFA - Gluten free alternative | N - Contains nuts | DF - Dairy free

5 Norwich Road, Chedgrave, NR14 6ND, 01508 520250. www.whitehorsechedgrave.co.uk enquiries@whitehorsechedgrave.co.uk