

December Main Menu

Starters

- Roasted winter vegetable soup with fresh sage and croutons ^{(VG)(GFA)} £8.00
- Filo king prawns with a sweet chilli dipping sauce ^(DF) £9.00
- Portobello mushroom stuffed with salami and tomato sauce topped with stilton ^(GFA) £8.50
- Tempura battered cauliflower, tossed in a maple and garlic marinade topped with spring onions, chillies and fresh rocket ^(VG) £8.35
- Duck liver and orange pâté served with homemade chutney and hot toast ^(GFA) £9.00
- Smoked haddock and prawn fishcake with horseradish mayonnaise on a bed of rocket £8.75

Mains

- 10oz Ribeye steak served with confit tomato, portobello mushroom, home-cut chips and a salad garnish £29.50 ^{(GF)(DF)} Add Peppercorn or Stilton sauce £2.50
- Traditional roast Norfolk turkey with all the seasonal trimmings and gravy ^{(GFA)(DFA)} £18.00
- Maple roasted carrot, hazelnut and mushroom nut loaf with all the seasonal trimmings and a vegetable gravy ^{(VGA)(GFA)(N)} £17.50
- Smoked haddock and prawn tartiflette topped with breadcrumbs and brie served with a medley of green vegetables and crusty bread £19.50
- Pan fried duck breast with a cherry and port reduction, sauteed potatoes and a medley of winter vegetables ^{(GF)(DF)} £23.00
- Goat's cheese, red onion chutney and pepper tartlet served with red pepper coulis, garlic and thyme roasted new potatoes and a medley of winter vegetables ^(VGA) £18.00
- Oven baked cod fillet in a tomato and seafood sauce with garlic and thyme roasted new potatoes and a medley of winter vegetables ^{(GF)(DF)} £18.00
- Turkey, ham and mushroom pie with mashed potatoes and a medley of winter vegetables £18.50

On the side

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| Garlic bread £2.50 with cheese £3.00 | Roast potatoes £2.50 |
| Chips £2.50 £3.50 | Cauliflower and broccoli cheese £3.50 |
| Stilton or cheddar chips £4.00 | Seasonal vegetables £3.00 |
| Onion rings £3.00 | Pigs in blankets £3.00 |

Head Chef: Simon Askew

Proprietor: Simon Peck

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

Desserts

Sticky toffee pudding served with honeycomb ice cream ^{(GFA)(VGA)} £8.50

Lemon meringue pie with raspberry sorbet £8.50

Winter berry cheesecake with fresh pouring cream £8.50

Traditional Christmas pudding with brandy sauce ^{(VGA)(N)} £8.50

Spiced apple and sultana crumble with hot custard ^{(VGA)(GFA)} £8.50

A selection of ice creams, sorbets or dairy free ice creams ^{(GF)(V)(VGA)} £6.00

A selection of cheese served with chutney and biscuits ^(V) £9.50 | £13.50

December Lunch Menu

Scampi served with peas, home-cut chips, tartare sauce and a lemon wedge £15.00

Maple glazed gammon and two fried eggs, served with home-cut chips and garden peas ^{(GF)(DF)} £16.00

Beer battered cod fillet with home-cut chips, peas, tartare sauce and a lemon wedge ^{(DF)(GFA)} £18.00

Club stack sandwich - three layers of toasted bread, turkey, bacon, tomato, lettuce and mayonnaise with home cut chips £13.00

Baguette/Wrap white or brown baguette or wrap, home-cut chips and salad

Goat's cheese, pepper & red onion ^(VGA) £11.00

Ham, tomato & lettuce ^(DF) £11.00

Sweet potato falafels & mango chutney ^(VG) £10.00

Brie, bacon & cranberry ^(VA) £11.50

Cod goujons & tartare sauce ^(DF) £11.50

Prawn Marie Rose ^(DF) £11.00

Turkey, stuffing, pigs & cranberry sauce ^(DF) £12.00

Melted cheddar & tomato ^(V) £10.00

On the side

Garlic bread £2.50 | with cheese £3.00

Roast potatoes £2.50

Chips £2.50 | £3.50

Cauliflower and broccoli cheese £3.50

Stilton or cheddar chips £4.00

Seasonal vegetables £3.00

Onion rings £3.00

Pigs in blankets £3.00

Head Chef: Simon Askew

Proprietor: Simon Peck

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

December Children's Menu

(Under 12's only)

Starters

Roasted winter vegetable soup with fresh sage and croutons ^{(VG)(GFA)(DF)} £4.00

Filo king prawns with a sweet chilli dipping sauce ^(DF) £4.00

Tempura battered cauliflower, tossed in a maple and garlic marinade topped with spring onions, chillies and fresh rocket ^{(VG)(GFA)} £4.00

Duck liver and orange pate served with homemade chutney and hot toast ^(GFA) £4.00

Mains

Traditional roast Norfolk turkey with all the seasonal trimmings and gravy ^(GFA) £9.00

Maple roasted carrot, hazelnut and mushroom nut loaf with all the seasonal trimmings and a vegetable gravy ^{(VG)(GF)(N)} £8.00

Oven baked cod fillet in a tomato and seafood sauce with garlic and thyme roasted new potatoes and a medley of winter vegetables ^{(GF)(DF)} £8.00

Battered cod goujons with chips, peas and tartare sauce ^{(GFA)(DF)} £7.50

Ham, fried egg, chips and peas ^{(GF)(DF)} £8.00

Desserts

Sticky toffee pudding served with honeycomb ice cream ^{(GFA)(VGA)} £4.00

Winter berry cheesecake with fresh pouring cream £4.00

Traditional Christmas pudding with brandy sauce ^{(VGA)(N)} £4.00

Spiced apple and sultana crumble with hot custard ^{(VGA)(GFA)} £4.00

Head Chef: Simon Askew

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