



The
Old White
HORSE
Brasserie



*Joyeux
Noel*



MENU FIXÉ NOËL

available 27th November-24th December

Three courses -All Day Everyday £31.95 *(supplement charge may apply)*

Two Course Lunch Offer 12 noon till 4pm £26.95

Starters

French Onion Soup (V)

Topped with a cheese covered crouton and served with crusty bread

Wild Mushroom & Garlic Tarte Tartin (V)(VE*)

served with rocket salad

Chicken Liver Parfait

With sourdough toast and Christmas chutney

Pan Fried King prawns

Garlic butter Napoli Sauce

Beetroot Cured Gravad Lax

Pickled beetroot, mixed leaf salad

Mains

Classic Turkey Roast Dinner (V*, VE*) – pigs in blankets, stuffing, roast potatoes, mash, seasonal vegetables

Lamb Rump - Sauteed Vegetables, black garlic infused Parmentier potatoes, red currant jus

Pan Fried Seabass – Saffron mash, prawn & parsnip bisque, kale

Pumpkin Pie (V) – Filled with roasted pumpkin, sauteed spinach, pine nuts & ricotta cheese, served with colcannon mash, creamy leek and shallot sauce

Sirloin Steak – Chunky chips, crispy shallots, salad, peppercorn sauce (£3 supplement)

Sides - £4 each

Fries, Chunky Chips, Seasonal Vegetables, Side Salad, Garlic Bread, Onion Rings

Desserts

Christmas Pudding (VE*,GF*)

Brandy Sauce

Assiette of Chocolate

Warm chocolate Brownie, chocolate ice cream, chocolate soil & snow, chocolate strawberries

Trio Ice Cream

Vanilla, Strawberry, Chocolate Ice cream

Tiramisu Torte

Chantilly cream, berries

Cheese Plate

Cranberry Wensleydale and Brie de Meaux, biscuits, frozen grapes, walnuts, Christmas Chutney