

CHRISTMAS DAY MENU

STARTERS

Parsnip & carrot soup with bread roll (VE,GFA) (2)

King prawn cocktail & brown bread (GFA) (2,3,4)

Ham hock terrine with toasted bread & red onion chutney (GFA)
(1,2,9)

MAINS

Roast Turkey (2,4,7,14)
served with goose fat roast potatoes, honey glazed carrots &
parsnips, pig in blanket, garlic & parmesan brussel sprouts with
pancetta, yorkshire pudding, sage & onion stuffing & gravy

Mushroom, chestnut & thyme pithivier (ve) (2,10)
served with mashed potatoes, heritage carrots, parsnip puree &
gravy

Pan fried cod (GF) (5)
with chorizo, crushed new potatoes, charred sprouts with
pancetta, heritage carrots & sage butter

Braised featherblade of beef (GF)
in a red wine gravy with mashed potatoes, crispy onions & honey
glazed carrots

DESSERTS

Christmas pudding with brandy sauce (VEA) (2,7)

Chocolate brownie with a cherry compote & vanilla ice cream
(V,GF) (4,7)

Eton mess (V,GF) (4,7)

To book call 01234 409 306 or email
info@thewhitehorsebedford.co.uk, £95 Adult £45 Child
for 3 courses, £10pp Non-refundable deposit will be
required to secure booking. Pre order required by
Friday 11th December

GF - Gluten free. GFA - Gluten free option available. VE - Vegan. VEA - Vegan option available. V - Vegetarian
Allergens

1 Celery, 2 Gluten, 3 Crustaceans, 4 Eggs, 5 Fish, 6 Lupin, 7 Milk, 8 Molluscs, 9 Mustard, 10 Nuts, 11 Peanuts, 12
Sesame, 13 Soya, 14 Sulphites