



CHRISTMAS MENU

THE WHITE HORSE INN WITHERSFIELD

2 COURSES £33 | 3 COURSES £38

BREAD AND OILS

TO START

Duck & orange terrine – served with a salad garnish (GFA)

Root vegetable soup – Served with parsnip crisps and crusty bread & butter (VE) (GFA)

Classic prawn & smoked salmon cocktail served with granary bread & butter (GFA)

Breaded brie bites with cranberry sauce and a salad garnish (V)

Pigs in blankets served in a Yorkshire pudding with apple sauce and gravy

MAIN COURSES

Roast turkey served with duck fat roast potatoes, sage & onion stuffing, seasonal vegetables, honey roasted parsnips and red cabbage and rich turkey gravy (GFA)

Braised short rib of beef served with champ mash, seasonal vegetables and a red wine jus (GF)

Pan seared salmon served with dauphinoise potatoes, tenderstem broccoli and a champagne & chive cream (GF)

Wild mushroom & chestnut wellington served with celeriac mash, seasonal vegetables and sage gravy (VE)

Roasted vegetable risotto in a rich tomato sauce (VE) (GF)

DESSERTS

Chocolate orange fondant served with vanilla ice-cream (V)

Raspberry & sherry trifle (V) (GFA)

Sticky toffee xmas pudding with honeycomb ice-cream and butter scotch sauce or brandy butter (V)

Baked vanilla cheesecake served with spiced winter berry compote and pouring cream (V)

Christmas cheeseboard – Brie, Stilton, Mature Cheddar and whipped feta. With crackers, grapes and chutney (V) (GFA)

(V) Vegetarian (VE) Vegan (VEA) Vegan option available (GF) Gluten Free (GFA) Gluten free option available

Menu runs 26/11/26 - 23/12/26

Bookings and pre-orders only, call 01440 70608 or email adacollingwood@hotmail.com to book. This menu cannot be used in conjunction with our winter menu. A £10pp non-refundable deposit must be made at the time of booking and group deposits must be paid as one. A discretionary 10% service charge will be applied to your bill. Vegan and gluten free options are subject to substitutions.

Please inform us of any dietary requirements when booking. Please note that whilst we continuously work to prevent cross contamination, we are unable to guarantee the complete absence of any allergen in our kitchen. We apologise for any inconvenience this may