



Christmas Menu

The White Horse Inn Withersfield

2 courses £32, 3 courses £37

BREADS AND OILS

TO START

Bloody Mary prawn cocktail. Served with granary bread and butter. (GFA)

Root vegetable soup. Served with parsnip chips and crusty bread and butter. (V) (GFA)

Coarse duck confit terrine. Served with melba toast.

Chestnut and caramelised red onion tarte tatin. Served with rocket and balsamic. (VE)

Pigs in blankets. Served in a Yorkshire pudding with apple sauce.

MAIN COURSE

Turkey roast. Served with duck fat roast potatoes, red cabbage and apple, Brussels sprouts with chestnuts, honey roasted parsnips and all the trimmings. (GFA)

Mushroom and broad bean filo wellington. Served with celeriac mash, seasonal vegetables, and a sage gravy. (VE)

Pan seared rainbow trout. Served with dauphinoise potatoes, samphire and tenderstem broccoli. (GF)

Braised short rib of beef. Served with champ mash, seasonal veg, and a red wine jus. (GF)

Butternut squash risotto. With a balsamic glaze. (V)

DESSERT

Cheese board. Brie, whipped feta, stilton and cheddar. (V) (GFA)

Chocolate orange fondant. Served with ice cream. (V)

Christmas pudding. Served with brandy snap and brandy sauce. (VEA)

Rum, raisin, and ginger cake sundae. (V)

Fruit tartlet selection. Served with pouring cream. (V)

ASSORTED CHOCOLATES

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

Menu runs 27/11/25 - 23/12/24 excluding Sundays and Mondays (but will be served on the evening of Monday 22nd December). Bookings and pre-orders only, call 01440 706081 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. Please inform us of any dietary requirements when booking. A discretionary 10% service charge will be applied to your bill. Vegan and gluten free options are subject to substitutions.