

The Perfect Venue for Mothering Sunday

Starters

- (V) Cream of leek & potato soup, granary bread
- Chicken liver & brandy paté, melba toast & pickled cucumber
- (V) Stilton & broccoli quiche with watercress salad
- Deep fried whitebait with tartar sauce
- Classic prawn cocktail with granary bread

There are 3 sittings on
Mothering Sunday
12 noon • 2.30pm • 5.00pm
Booking is essential

Mains

- Roast topside of English beef, Yorkshire pudding, roast potatoes, fresh vegetables, pan gravy
- Roast Loin of English pork, Yorkshire pudding, roast potatoes, fresh vegetables, pan gravy
- Roast turkey with sage & onion stuffing, roast potatoes, fresh vegetables, pan gravy
- Braised mignons of lamb in a shallot, mint & redcurrant gravy, new potatoes
- (V) Roasted chestnut, leek & potato in a stilton sauce wrapped in puff pastry, mixed bean & chickpea cassoulet & pea puree
- Pan fried fillet of salmon, green beans, new potatoes, prawn sauce
- Fillets of sea bass with asparagus & sauté potato

Desserts

- Chocolate truffle torte with double cream
- Strawberry cheesecake with double cream
- Sticky toffee pudding with toffee sauce
- Bread & butter pudding with custard
- Rhubarb crumble & custard

Two course £17.50

Three courses £22.00

THE
WHITE HORSE
AMPFIELD

A Privately run Country Inn with Food

