



THE
WHITE HORSE

MOTHERING SUNDAY, 26TH MARCH 2017

(V) White Onion & Chive soup, herb croutons

Smoked mackerel, anchovy & sun blushed tomato salad

Chicken liver parfait, brioche, our own real ale chutney

Parma ham, mixed melon balls, basil oil

Curried crab, baby gem, Ciabatta fingers

(V) Toasted goats cheese, brioche, walnut salad

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Roast sirloin of Beef, homemade Yorkshire pudding, roast parsnips, crispy roast potatoes, pan gravy

Roast Pork, homemade Yorkshire pudding, roast parsnips, crispy roast potatoes, pan gravy

Roast breast of turkey, homemade Yorkshire pudding, roast parsnips, crispy roast potatoes, pan gravy

All served with fresh seasonal vegetables

(V) Prefer your roast without meat - try a great plate of vegetables, homemade Yorkshire pudding, roast parsnips, crispy roast potatoes & vegetarian gravy

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Smoked loin of Fresh cod, asparagus & broad bean risotto, confit lemon

Mignons of Lamb fillet slowly casseroled in a redcurrant & mint gravy, new potatoes & Chantenay carrots

Teriyaki fillet of Scottish fresh salmon, stir fry vegetables

(V) Traditional Homity pie of potato cheese & onion, new potatoes & vegetables

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Eton Mess with mixed berries, whipped cream & crushed meringue

Sticky toffee pudding with toffee sauce

Lemon & marscapone cheesecake, double cream

Chocolate & raspberry torte with double cream

Two courses: £19.00 Three courses: £24.00

There are three sittings on the day: **12 - 2pm** | **2:30 - 4:30pm** | **5 - 7pm**

Booking is essential.