

*Enjoy your  
Christmas Party,  
Christmas Day or New Year's Eve  
at*

**THE  
WHITE HORSE  
AMPFIELD**

*Roaring log fires,  
great food  
and superb wines  
all go together to make  
Christmas & New Year 2017  
a special time*

Please  
**DON'T**  
take me away  
ask at Bar  
for a copy

# CHRISTMAS PARTY MENU

*Available from 1st December until 23rd December Pre booking only*

## STARTERS

**(V) Roast Cherry Vine tomato soup**

with Basil Pesto & Herb Croutons

**Classic Prawn cocktail in Marie Rose sauce**

served in baby gem leaves, ciabatta fingers

**Parma Ham with mixed melon balls**

& Grand Marnier vinaigrette

**(V) Toasted French goat's cheese, charred chicory, sundried tomatoes & walnuts**

**Coarse pork liver pâté**

English piccalilli, Melba toast

## MAIN COURSES

**Freshly roasted Turkey breast, roast potatoes**

“pigs in blankets”, sausage & apricot stuffing, fresh vegetables & pan gravy

**Pan fried Fillet of Scottish Salmon**

French style peas & baby onions, Buttered New Potatoes

**Braised brisket of English Beef**

red wine & shallot jus, Roast potatoes, Green beans

**Herb crusted loin of cod**

creamed leeks, baby roast new potatoes

**(V) Baked butternut squash stuffed with cranberries, chestnuts, sage & onion**

served with seasonal vegetables, new potatoes & cranberry jus

## DESSERTS

**Traditional Christmas pudding with brandy sauce**

**Apple crumble tart with Madagascar Vanilla pod Ice cream**

**Sticky toffee pudding with toffee sauce**

**(g) American style double baked vanilla cheesecakes with mixed berry compote**

**Three Course £24 or Two Courses £20**

*A non refundable deposit of £7.50 per person is required at time of booking*

*Please ask for a booking form from a member of staff*

# CHRISTMAS DAY LUNCH

*Please note that we will only have one sitting for Christmas Day Lunch at 12.30pm  
Pre Booking only*

## STARTERS

- Roast parsnip soup with parsnip crisps
- Seafood pancake of smoked salmon, prawns, trout & mackerel  
topped with melted raclette cheese
- (V) Sicilian arancini rice balls with a spicy tomato Arrabiata sauce
- Cherry vine tomatoes stuffed with Burgundian snails in herb & garlic butter
- Quenelles of Dorset crab, pickled pear, lemon confit & fennel
- Duck & orange liver pate, Melba toast, lightly pickled cranberries

## MAIN COURSES

- Roast turkey & cider roasted ham
- Crispy roast potatoes, sausage & apricot stuffing, “pigs in blankets”, fresh vegetables, pan gravy
- Slowly roasted Duck leg confit
- sticky beetroot, braised red cabbage, fondant potato, Calvados & thyme jus
- Pan fried fillet of Halibut, Lobster & caper butter, baby potatoes, buttered samphire
- Roast fillet of wild sea bass, king scallops ceviche, peas & pomme puree
- Roast sirloin of English beef
- Yorkshire pudding, crispy roast potatoes, fresh vegetables, pan gravy
- Pan fried, herb crusted rack of lamb
- mint & redcurrant jus, fondant potato, green beans
- (V) Roast vegetable pastry parcel
- on a bed of charred Heirloom tomatoes & baby spinach, beetroot & chive sauce

## DESSERTS

- Traditional Christmas pudding with brandy sauce
- Apple crumble tart with Madagascar Vanilla pod Ice cream
- Sticky toffee pudding with toffee sauce
- (g) American style double baked vanilla cheesecakes with mixed berry compote
- Dorset Blue Vinney cheese, celery sticks, crackers & a glass of Port
- Coffee & mints

£70.00 - Children under the age of 12 - £40.00

*A non-refundable deposit of £20.00 per person is required at the time of booking  
Please ask a member of staff for a booking form*



A photograph of several lit sparklers against a dark night sky, with bright sparks and light trails. The sparklers are held in a way that they appear to be part of a celebration.

# New Year's Eve

New Year's Eve is about fun and laughter,  
bubbles and cocktails, drinking and eating with old friends,  
and that loving kiss at midnight, hoping and wishing  
that 2018 will be even better than 2017

At the White Horse we aim to give you all you could ask for New Year's Eve,  
a great disco playing both old and new favourites,  
to sing and dance the night away

The bar will be open from 7.00pm until 1.30am

A running buffet from 8.00pm – 10.00pm  
of superb hot food, with a selection of meals from different parts of the world  
to excite every taste, which will include;

English Shepherd's Pie *with garden peas & cottage rolls*  
Indian Mumbai Chicken Curry *Pilau rice & naan Bread*  
Mexican Beef or (V) Three Bean Chilli, *white rice, nachos*  
Beef Lasagne, *dressed green salad & garlic bread*  
Coq-au-Vin, *new potatoes buttered Chantenay carrots*

*Tickets for New Year's Eve must be bought in advance from the pub at £20.00 per person (non-refundable), which includes the buffet*