



*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 2018
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) Spiced Carrot & Red Lentil Soup,
herb croutons

Potted cold smoked Chalk Stream Trout & Crayfish Tails,
toasted ciabatta

Chicken Liver Parfait,
Melba toast, cranberry jelly

(V) Rosary Goats Cheesecake,
red onion marmalade, rocket salad

Carpaccio of Fillet Steak,
Parmesan, rocket & truffle oil

MAIN COURSES

Roast Breast of Turkey, “pigs in blankets”,
sausage meat stuffing, crispy roast potatoes, seasonal vegetables, pan gravy

Slowly Braised Brisket of Beef,
crispy roast potatoes, seasonal vegetables

Pan Seared Loin of Cod,
fricassee of baby potatoes, chorizo & spinach

Teriyaki & Sweet Chilli Salmon,
roast sweet peppers, spiced rice

(V) Full crust roast winter Vegetable Pie,
crispy roast potatoes, seasonal vegetables, vegetarian gravy

DESSERTS

Traditional Christmas pudding with Brandy Sauce

Sticky Toffee Pudding with Toffee Sauce

Warm Mince Pies & Cream

American style Double Baked Vanilla Cheesecake with mixed Berry Compote (GF)

Apple Crumble with Isle of Wight vanilla Ice Cream

Three Courses £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

A rich & creamy **Lobster Bisque Soup**, crab bon bons
Chalk Stream Smoked Trout Pâté, pickled cucumber, melba toast
Ham Hock Terrine, Apple cider jelly, toasted ciabatta fingers
Dorset cold smoked Haunch of Venison, potato salad, shaved parmesan, truffle oil
(V) Roasted Candy Beetroot, walnut & Rosary goats cheese cones

MAIN COURSES

Roast Turkey & Cider roasted Ham,
Crispy roast potatoes, sausage & apricot stuffing, “pigs in blankets”,
fresh vegetables, pan gravy
Confit Duck leg from free range Peking/Aylesbury Ducks
from Sladesdown farm in Devon, braised puy lentils & parsnip crisps
Pan fried fillet of Halibut,
Saffron, rocket & lobster risotto
Roast fillet of Wild Sea Bass,
pressed potato, crispy leeks, chive sauce
Roast sirloin of English beef,
Yorkshire pudding, crispy roast potatoes, fresh vegetables, pan gravy
Slowly braised Pork Belly, seared **King Scallops**,
corn puree, wilted spinach & pine nuts
Mushroom, Cranberry & Chestnut “Wellington”,
Crispy roast potatoes, fresh vegetables, vegetarian pan gravy

DESSERTS

Traditional Christmas pudding with Brandy Sauce
Sticky Toffee Pudding with Toffee Sauce
Warm Mince Pies & Cream
American style Double Baked Vanilla Cheesecake with mixed Berry Compote (GF)
Apple Crumble with Isle of Wight vanilla Ice Cream
English Cheese Board
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*



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 2019 will be even better than 2018

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