



THE
WHITE HORSE

MOTHERING SUNDAY, 22ND MARCH 2020

Thai spiced butternut soup, herb croutons

Chicken Caesar, baby gem, Parmesan shavings & pancetta crisp

Duck liver parfait, Melba toast, pear chutney

Smoked Mackerel pate, pickled shallots, mixed leaves

Goats cheese mousse, sun blushed tomatoes, French radish & rocket salad

Beetroot gravadlax, toasted granary croute, crème fraiche & dill, cucumber & Dijon mustard

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Roast sirloin of beef, Homemade Yorkshire pudding, Roast Potatoes, Pan Gravy

Roast Pork, Homemade Yorkshire pudding, Roast Potatoes, Pan Gravy

Roast Breast of Turkey, sausage meat stuffing, Homemade Yorkshire pudding, Roast Potatoes, Pan Gravy

Full pastry mushroom & asparagus pie, Homemade Yorkshire pudding, Roast Potatoes, Pan Gravy (v)

All served with a selection of fresh seasonal vegetables

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Herb crusted loin of Fresh cod, potato, cassoulet of spiced mixed beans, chorizo & spinach

Mignons of Lamb fillet casseroled with carrots & button mushrooms in a redcurrant & mint gravy, roast potatoes

Pan fried fillet of stone bass, crab risotto, & pickled fennel

An Italian style chickpea, sweet potato & tomato ragu with garlic bread, rocket salad (v/g)

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Sticky toffee pudding with toffee sauce

Salted caramel cheesecake with fresh strawberries

Mixed berry Eton mess

A rich Chocolate torte topped with profiterole

Fresh fruit salad, Maple syrup dressing (v/g)

Two courses: **£21.00** Three courses: **£27.00**

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