



THE  
WHITE HORSE

## MAIN MENU – DECEMBER 2020

This is just a guide to the type of food we produce. Please contact us for a current up-to-date menu.

*Updated 04 November 2020*

With all the other stresses and strains of recent months, we wanted to make things as easy and adaptable as possible for you this year just in case things change. That means through most of December...

***...no deposits, no set menus and no pre-ordering.***

Instead, every day throughout December you will find our menu generously sprinkled with all the flavours of Christmas including, of course, the traditional Turkey Dinner, alongside many of your usual favourites. That way, if you are coming more than once (and why not?) you will have plenty of dishes to choose from. To give you an idea of how things will look, we have created a sample menu below. As there is no need to pre-order you can just decide what you fancy on the day. So while some things will be different we can promise you that...

***...the crackling fires, the twinkling trees and the warm welcome  
will be just as it has always been at the White Horse at Ampfield***

### STARTERS & LIGHT MEALS

Thick Winter vegetable soup with herb croutons 6.95

Thai pork belly skewers, Asian slaw 7.95

Wye Valley smoked salmon, black pepper, lemon wedge, lightly pickled shallot rings & brown bread 7.95

Pan fried whole king prawns in a garlic, ginger & chilli butter 8.95 (g/f)

Dorset charcuterie; Wild venison salami, Chorizo picante, Pork Coppa, Wild venison pepperoni, Fennel salami 7.95

Peri Peri chicken thighs, Lemon wedges, Peri Peri sauce for dipping 7.95

Button mushrooms in a white wine & garlic cream on toasted brioche 7.75 (v)

Goats cheese rolled in Cranberries, Pistachios & Black pepper, mixed pear salad 7.95 (v)

Ham hock terrine, Ale chutney, toasted ciabatta 7.95

## MAIN COURSES

Roast breast of Turkey, "pigs in blankets", sausage meat stuffing, crispy roast potatoes, seasonal vegetables, pan gravy (g/f) 15.95

Boeuf Bourguignon, roast potatoes, green beans 14.95

Pan fried loin of cod, crushed new potatoes. Tender stem broccoli, dill butter 15.95

Pan fried fillet of Scottish salmon, sag aloo spinach & potato, coconut & lime sauce 15.95

Full pastry goats' cheese, sweet potato & spinach pie, roast potatoes, seasonal vegetables 13.95

Full pastry Steak, Ale & carrot pie, roast baby new potatoes, seasonal vegetable & jug of gravy 13.95

The White Horse burger with cheddar cheese, smoked streaky bacon, our own burger sauce, dill pickle, tomato & lettuce served in a Tennessee seeded bun with skinny fries 13.95

Battered fillet of North Atlantic cod, mushy peas, our own tartar sauce, lemon wedge & chunky chips 14.95 (g/f)

Pan fried, bread crumbed, chicken schnitzel topped with a fried egg, dressed salad & fries 13.95

English 28 day, 10oz Blackgate Rib Eye steak, truffle mushroom sauce, confit beef tomato, chunky chips 24.95 (g/f)

Jalapeno Mac'n'cheese, freshly cooked macaroni in a cheddar & red Leicester sauce topped with crispy onions, baby tomatoes & Jalapenos, served with garlic bread & dressed salad 12.95 (v)

Pan Fried calf's liver & bacon, "bubble & squeak", onion gravy 16.95 (g/f)

A warm & spicy Spanish style vegetable paella, garlic bread & mixed salad 12.95 (v/g)  
(add king prawns & chicken 16.95)

Halloumi burger with corn fritter & Siracha sauce dill pickle, tomato & lettuce served in a Tennessee seeded bun with skinny fries 12.95 (v)

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## SIDE DISHES

all at 3.00

Tomato salad with shallots & parsley, buttered new potatoes, green beans, tender stem broccoli

Thick cut chips, thin cut fries, sweet potato fries, Olive oil Garlic bread, dressed mixed salad,  
Beer battered Onion rings

# PUDDINGS

Traditional Christmas Pudding with brandy sauce 6.95

Sticky Toffee Pudding, slated caramel ice cream with toffee sauce 6.95

Honeycomb cheesecake with winter berries 6.95

Chocolate fudge cake with black forest cream 6.95

Irish affogato, tree scoops of vanilla ice cream, Irish cream liqueur  
with a shot of espresso coffee to pour over 6.95

Espresso coffee, cantuccini biscuits & Di Saronno Amaretto 6.95

Dorset Blue Vinny cheese & biscuits, celery & chutney 6.95

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**If you'd like to make a booking, please telephone 01794 368356 or email; [whitehorseinn@hotmail.co.uk](mailto:whitehorseinn@hotmail.co.uk),  
if you have any questions please get in touch.**

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## **Important Notes & Allergy Advice:**

*Fish meals may contain bones. All our food is prepared in a kitchen where nuts, cereals containing gluten & other allergens are present.*

*Some meals contain gluten, but can be changed slightly to make them gluten free, please ask for details.*

*Our chips are gluten free but are fried in oil that may have previously been used to fry products containing gluten.  
We only have one fryer with common fryer oil & one grill.*

***Please speak to a member of staff if you have a food allergen or food intolerance.  
A full list of allergens that could be on our menu is available at the bar.***

*All weights are pre-cooked, all meals are subject to availability, for any other dietary requirement, please ask.*

