



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 01 December 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, & brown bread 7.95

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

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, parsnip, butternut, chestnut & cranberry pie, baby roast new potatoes, seasonal vegetables, gravy 13.95

Full pastry Steak & Kidney 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)

Full pastry, Turkey, Ham, Brie & Cranberry pie, roast baby new potatoes, seasonal vegetable & jug of gravy 13.95

Slowly roasted confit of duck, baby roast new potatoes, tender stem broccoli, black cherry sauce 14.95 (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)

Malabar fish curry with sea bass, cod & king prawns, coconut rice, naan bread 16.95

Halloumi burger with corn fritter & burger 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 & OTHER DELIGHTS

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

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Dorset Blue Vinny cheese & biscuits, celery & chutney 6.95

Espresso coffee, cantuccini biscuits & Vin Santo for dipping 6.95

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**If you'd like to make a booking, please telephone 01794 368356 or email; 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.



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