



The White Horse

A M P F I E L D



Christmas
& New Year
Menus
2021

“May you never be too grown
up to search the skies
on Christmas Eve”

We hope you have a Happy Christmas

CHRISTMAS PARTY MENU

Rich & smooth winter vegetable soup, granary baguette,
Netherend Farm butter

North Atlantic prawns in Marie Rose sauce in
Mille Feuille tarts

Grilled goat's cheese, rocket salad, cranberry dressing

Smoked salmon with a beetroot & vodka crème fraiche

Rarebit mushrooms on granary toasts (p/b)

Chicken, port & brandy pâté, Sauternes'
jelly, granary thins

Roast turkey breast, "pigs in blankets", sausage meat
stuffing, crispy Maris piper roast potatoes,
seasonal vegetables & pan gravy

Mignons of lamb, slowly casseroled with baby
mushrooms, shallots & carrots in a rich gravy, served with
crispy roast Maris piper potatoes

Pan fried Scottish fillet of salmon, dauphinoise
potatoes, tender stem broccoli

Slowly cooked confit of French duck leg served with a
Burgundy sausage & bean cassoulet

Cajun spiced fish skewers of tuna, monkfish & king prawn on
a bed of prawn & chorizo jambalaya

PLANT BASED MAIN COURSES

Plant based roast "turkey", "pigs with blankets",
sage & onion stuffing, crispy Maris piper roast potatoes,
seasonal vegetables & pan gravy

Mignons of "lamb", slowly casseroled with baby
mushrooms, shallots & carrots in a rich gravy, served with
crispy roast Maris piper potatoes

Christmas pudding with brandy sauce

Sticky toffee pudding with toffee sauce

Trio of mini cheesecakes, lemon, raspberry & chocolate

Chocolate brownie, blood orange sorbet

Apple tarte Tatin, double cream

Cheddar cheese, Dorset blue Vinny, fig relish,
celery & biscuits

Christmas party 2 course £22.50 - 3 course £27.50

Available from 1st December until 23rd December

Deposit £5pp (non-refundable)

Pre Booking only

CHRISTMAS DAY MENU

Roast chestnut soup with Thyme croutons

Duck liver & Cointreau pâté, Sauternes jelly,
granary thins

Cold smoked Romsey chalk stream trout blinis, "caviar",
horseradish crème fraiche

Tuna tartar with chilli, ginger & sesame, ciabatta

Smoked duck, orange & walnut salad

Pumpkin, Heritage beets & fig salad, beet tabouleh,
buckwheat granola (p/b)

Roast turkey breast, honey roast ham, "pigs in blankets",
sausage meat stuffing, crispy Maris piper roast potatoes,
seasonal vegetables & pan gravy

Pan fried fillet of wild turbot, Loch Fyne
queen scallop chowder

Roast sirloin of beef, Yorkshire pudding, crispy Maris piper
potatoes, season vegetables, pan gravy

Pan fried fillets of wild sea bass with pea shoots & saffron
risotto

Roast breast of Guinea fowl, served with confit leg cottage
pie, baby carrots & game chips

Rolled pork belly, apricot & honey stuffing,
roast root vegetables, apple purée, crispy Maris
piper roast potatoes

PLANT BASED MAIN COURSES

Roast "turkey", "pigs with blankets", sage & onion stuffing,
crispy Maris piper roast potatoes, seasonal vegetables
& pan gravy

Mignons of "lamb", slowly casseroled with baby mushrooms,
shallots & carrots in a rich gravy, served with crispy roast
Maris piper potatoes

Christmas pudding with brandy sauce

Sticky toffee pudding with toffee sauce

Trio of mini cheesecakes, lemon, raspberry & chocolate

A trio of frozen desserts in shot glasses
passion fruit Meringue, Dark chocolate Ganache,
Mascarpone & Raspberry

Chocolate brownie, blood orange sorbet

Apple tarte Tatin, double cream

English cheese board, Wookey Hole Cheddar, Dorset Blue
Vinny, Somerset brie, sticky fig relish, celery & crackers

Christmas day £80 - Children under 12 £45

Please note that we will only have one sitting for at 12.30pm

Deposit £20pp (non-refundable) Pre Booking only

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 everyone a Happy New Year!

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 1.00am

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
or Coq-au-Vin, new potatoes buttered Chantenay carrots

Tickets for New Year's Eve must be bought in advance from the pub at £20 per person (non-refundable), which includes the buffet