

*Enjoy your 2024  
Christmas Party & Christmas Day*

*at*

THE  
**WHITE HORSE**  
AMPFIELD

“At Christmas play and make good cheer,  
for Christmas comes but once a year”

*Thomas Tusser (c1515-1580)*

*Roaring log fires, great food and superb wines  
all go together to make  
Christmas a Special Time*

Please  
DON'T  
take me away  
ask at Bar  
for a copy

# CHRISTMAS DAY LUNCH

*Please note that we will only have one sitting for Christmas Day Lunch at 12.30pm  
Pre Booking only*

## STARTERS

Sweet cured herrings, potato salad, sauerkraut (g/f)

Fillet steak tartar; chopped fillet steak, capers, cornichons, shallots, egg yolk (g/f)

Whole King prawn crevettes, aioli (g/f)

Toasted Crotin de Chavignol goat's cheese, walnuts & honey, Truffle oil dressing (v)(g/f)

Provencal Fish soup, cheese straws (gfa)

Warm Toulouse sausage, caper, tomato & shallot salad, Dijon mustard dressing (gfa)

## MAIN COURSES

Roast breast of turkey, sausage meat & apricot stuffing, "pig in blanket",  
roast Maris Piper potatoes, seasonal vegetables, pan gravy (g/f)

Slowly braised lamb shank, creamy mashed potato, mint & redcurrant gravy,  
baby root vegetables (g/f)

Baked whole sea bass, stuffed with English herbs,& lemon served  
with baby new potatoes (g/f)

Monkfish, lobster & king prawn curry with coconut & green beans,  
Basmati rice, chapati (gfa)

Boeuf Bourguignonne; a rich dark beef casserole with button mushrooms,  
shallots & bacon lardons slowly cooked in a powerful red Burgundy wine,  
mashed potato, baby root vegetables (gfa)

A plate of baby vegetables, carrots, courgettes, sweet corn, sprouts, cauliflower,  
parsnips with chestnut stuffing ball, Maris Piper roast potatoes, pan gravy (ve)

## DESSERTS

Christmas pudding, clotted cream ice cream, Capt. Morgan rum sauce (gfa)

Crepe Suzette, orange & Grand Marnier sauce, Passion fruit & orange sorbet

A duo of Irish cream & Tiramisu mini tortes, Chantilly cream

Tarte au Citron, lemon sorbet, lime posset (g/f)(ve)

Vanilla cheesecake, Black cherries in Kirsch, winter berry coulis

English cheeseboard of Stilton, Old Winchester Cheddar & Cornish goats' cheese,  
crackers, celery & chutney

Christmas Day £87.50 per person – Children under 12 £45

*Deposit of £20 per person (non-refundable) is required at the time of booking*

*Please inform us of any allergies or intolerances at the time of booking*