



FESTIVE MENU

WHITE HORSE INN - BADINGHAM
THREE COURSE MENU

TO START

Roasted Parsnip Soup,
Apple Caramel, Crispy Parsnips & Crusty Loaf V/VEA/GFA
Classic Prawn Cocktail, Filo Pastry Basket, Leaves & Marie Rose

Stuffed Field Mushroom,
Roasted Peppers & Crumbled Blue Cheese V/VEA
Confit Duck Rillettes, Black Berry & Plumb Compote,
Fennel Rocket Salad & Sour Dough Croute

MAINS

Pan Fried Halibut, Celeriac & Potato Puree,
Roasted Winter Root Vegetables, Brown Butter Sauce

Roasted Turkey Ballotine,
Apricot & Chestnut, Fondant Potato,
Parmesan & Bacon Sprouts, Corn Puree, Pan Gravy

Braised Shin of Beef, Roasted Garlic & Red Onion Puree,
Roasted Carrot - Supplement £5

Salt Baked Beet, Grey Oyster Mushroom,
Cavolo Nero & Vegan Pesto

TO FINISH

Sticky Toffee Pudding
Toffee Sauce & Vanilla Ice Cream gf

Black Cherry Creamy Cheesecake, Apple Compote

Warmed Spiced Plums with Christmas Pudding Ice Cream &
Gingerbread Crumb gf

Vegan Crumble & Custard ve/gf

Chef's Cheese Board, Various Cheeses, Frozen Grapes,
Chutney, Crackers Supp 6 or as an additional course 14

AVAILABLE FROM
24TH NOVEMBER UNTIL 30TH DECEMBER
RESERVATION AND PREORDER REQUIRED

BRONZE - 3 COURSES ONLY £37PP
SILVER - DRINK ON ARRIVAL & TEA OR COFFEE £50PP
GOLD - CANAPES OR ESPRESSO MARTINI & TEA OR COFFEE £65PP
PLATINUM - ARRIVAL DRINK, CANAPES, 3 COURSES,
ESPRESSO MARTINI & TEA OR COFFEE £75PP
MINIMUM OF 4 GUESTS, CRACKERS INCLUDED,
NON-REFUNDABLE £10PP BOOKING FEE
AVAILABLE TUESDAY TO SATURDAY
PRE-ORDER REQUIRED - PLEASE INFORM US OF ANY SPECIAL DIETARY REQUIREMENTS

