



The White Horse Inn *Christmas 2020*

Thank you for choosing The White Horse Inn for your Christmas celebration!

Whilst we are all experiencing difficult times, we're aiming to offer a warm and traditional festive experience without compromising on safety.

We have aimed to cater for those with special dietary requirements, if you need further assistance please speak to us as early as possible so that we can make arrangements.

Restrictions on meeting up in public are currently in place. Please pay close attention to any government guidelines leading up to your booking.

The Christmas menu is available throughout December, every day 12pm – 9pm, excluding Christmas Day and Boxing Day. Our full menu will also be available. We ask that whichever menu you decide upon, all your party members choose from the same menu. There is no need to pre order in advance and you are not required to pay a deposit, simply turn up and order on the day.

We look forward to sharing your celebrations with you.

Shane, Annie & the team



Festive Menu

2 Courses & Coffee £16.95 | 3 Courses & Coffee £19.95



Wild Mushroom Risotto Balls with a Tomato & Sweet Chilli Jam (V)

Aspall Ham Hock Terrine with Spiced Apple & Cranberry Chutney & Chunks of Bread °

Prawn Cocktail with Sweet Tomato Oregano Glaze on Crunchy Melba Toast,
Mixed Leaves & Traditional Marie Rose Sauce

Tomato, Chilli & Ginger Soup (V) ° +



Seasonal Turkey served with Smoked Streaky Bacon around
Chestnut Stuffing, Roast Potatoes, Cranberry Gravy & Seasonal Vegetables (G) (D)

Venison Meatballs with Roasted Garlic & Rosemary Mash,
Braised Red Cabbage & Redcurrant Gravy (G)

Slow Braised Tender Pork Belly, Wholegrain Mustard Sauce,
Carrot & Parsnip Mash & Braised Red Cabbage (G)

Grilled Red Mullet served on a 'Bubble & Squeak' style Curly Kale
& Caper Mash with Lemon Butter & Crispy Parma Ham (G)

Parsnip & Chestnut Nut Roast with Vegetarian Gravy,
Roast Potatoes & Fresh Vegetables (V)

Filo Stack with Creamy Mushroom, Nut & Leek Sauce served
with Baked New Potatoes & Rockette (V)

Frozen Coffee & Tia Maria Mousse (G) (V)

Seville Orange Marmalade Christmas Pudding with our Brandy Sauce (V)

Ginger Sponge, Light Airy Sponge with Sticky Ginger Syrup and Double Cream (V)

Homemade Morgan's Spiced Rum & Raisin Ice Cream
with a Marbled Chocolate Pencil (G) (V)

Warm Chocolate & Walnut Brownie topped with Vanilla Ice Cream (V)

Pear & Blackcurrant 'Crumble' poached in Blackcurrant and Apple Juices
with a gluten free Flapjack Crumble top, served with Raspberry Sorbet

(G) (V) (D)



Finish with a Homemade Mini Mince Pie and Fresh Brewed Tea or Coffee

(G) Gluten Free (V) Vegetarian (D) Dairy Free

° Available as Gluten Free on request + Available as Dairy Free on request

whitehorse-suffolk.co.uk | mail@whitehorse-suffolk.co.uk | t 01379 678 222 | f 01379 678 800

The White Horse Inn, Stoke Ash, Eye, Suffolk IP23 7ET