

THE WHITE HORSE
UPTON

Christmas MENU



STARTER

PRAWN, SMOKED SALMON AND AVOCADO TIAN

Atlantic prawns, oak smoked salmon, and avocado. Served with homemade Marie Rose sauce and grilled ciabatta (GFO)

PIGEON BREAST, CHICKEN LIVER PARFAIT, CAMELISED ONION PUREE AND GRILLED CIABATTA

Norfolk wood pigeon pan fried served with a quenelle of chicken liver parfait, a caramelised onion puree on grilled bloomer (GFO)

ROASTED AND SPICED CREAM OF CELERIAC AND PARSNIP SOUP

Served with grilled bloomer and finished off with our homemade basil oil. Perfect winter warmer! (GF, V)

BAKED PEAR, GOATS CHEESE AND BUTTERNUT SQUASH RISOTTO

Arborio rice cooked with vegetable stock, white wine, parmesan cheese and served with baked pear, butternut squash, goats Cheese and fresh chilli. (GF, V)

MAIN COURSE

NORFOLK BRONZE TURKEY ROULADE

Norfolk Bronze Turkey gently roasted and served with pork, sage, onion and cranberry stuffing, pigs in blankets, goose fat roasted potatoes, swede puree, roasted brussel sprouts with bacon lardons, green runner beans with sautéed red onion, roasted root vegetables and a red wine and cranberry jus. (GFO)

BEEF CHEEKS

Slow Cooked succulent beef cheeks in Filip's mulled wine sauce served with a horseradish mash, roasted root vegetables and seasonal greens. (GFO)

WILD SEA BASS

Pan Fried Wild Sea Bass fillet served with a saffron and mussel cream sauce, herb crushed new potatoes, samphire green beans (GFO)

WILD MUSHROOM TAGLIATELLE

Tagliatelle Pasta, wild mushrooms, garlic, shallots and cream sauce served with rocket and parmesan cheese (GFO V)

ROASTED BUTTERNUT & SQUASH WELLINGTON

Beetroot and butternut squash in a sweet balsamic chutney wrapped in a puff pastry lattice served with rosemary roasted potatoes, root vegetables, sautéed sprouts and a festive cranberry gravy. (V, VE)

DESSERT

TRADITIONAL CHRISTMAS PUDDING

Served with Brandy Butter (GFO)

BECCA'S CHRISTMAS CRUMBLE

Pears, raisins, sultanas, candied peel, splash of booze and topped with a traditional crumble and served with an Irish cream custard (GFO)

YULE CHEESECAKE

Marbled Chocolate festive cheesecake served with cream or ice cream

CHEESEBOARD

Aged Cheddar, camembert, goats Cheese and Long Clawson stilton served with biscuits and caramelised onion chutney

2 Courses

£ 25.95

3 Courses

£ 31.95

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WWW.WHITEHORSEUPTON.COM

