

THE
WHITE HORSE
TEA GREEN



Christmas menu

A white rectangular plate is shown at an angle. At the top right of the plate is a round chocolate dessert, possibly a chocolate cake or brownie, topped with a dusting of white powder. Below the dessert is a decorative drizzle of dark chocolate sauce, consisting of several parallel, wavy lines. The background is dark and out of focus, showing some greenery and red berries. The text is overlaid in the center of the plate.

TWO COURSES £15.00
THREE COURSES £20.00



STARTERS



SWEET POTATO SKINS (V)

with a creamy leek & mustard filling
topped with mozzarella

SMOKED SALMON GOATS CHEESE TART

accompanied by a spiced
cherry tomato & rocket salad

CHICKEN LIVER PARFAIT (GF)

served with a toasted ciabatta
decorated with a redcurrant spiced
cordial glaze & salad garnish

ROASTED VEGETABLE SOUP (GF)(V)

with a warm bread roll

CRISPY BACON PARMESAN SALAD (GF)

garnished with a garlic & herb dressing

MAINS



ROASTED BACON WRAPPED CHICKEN BREAST (GF)

marinated in herbs & honey served on
a festive bed of braised red cabbage
in an orange & thyme sauce

ROASTED BUTTERNUT SQUASH (VG)(V)(GF)

filled with spinach & walnut stuffing,
with a rustic tomato & basil sauce

TRADITIONAL WHITE HORSE CHRISTMAS DINNER

Oxfordshire roast turkey, stuffing,
yorkshire pudding, pigs in blankets,
vegetables, roast potatoes & gravy

GRILLED LEMON SOLE

cooked in caper & citrus butter &
served with samphire & new potatoes

STUFFED PORK BELLY (GF)

stuffed with cranberry cumberland
sausage meat on mustard mashed potato
in a red wine mushroom sage sauce

VEGETARIAN CHRISTMAS DINNER

cranberry & butternut squash nut roast
yorkshire pudding, vegetables,
roast potatoes & vegetable gravy

DESSERTS



COOKIE DOUGH CHEESECAKE

served with ice cream

PECAN & WALNUT CAKE (GF)

served with ice cream

CLASSIC CHRISTMAS PUD

served with a festive brandy sauce

CHOCOLATE SPONGE (GF)

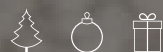
baked with a merry cherry liquor

CHEESE BOARD (GF)

Three cheeses, grapes & chutney.

Our Christmas

3 COURSE MENU



TO MAKE A RESERVATION CALL
01582 722855