



CHRISTMAS PARTY MENU

Wednesday, Thursday, Friday & Saturday
Luncheons and Evenings
Pre-booked parties only

APPETISERS

BREAD & OIL

Crusty 'Hobb's House' bread, with Extra Virgin Tuscan Olive Oil & balsamic syrup for dipping.

V VE*
GF* DF*

OLIVES

Mixed Chalkidiki & Kalamata olives, with red pepper & garlic marinated in Herbes de Provence.

V VE
GF DF

PITTA & HOUMOUS

Toasted pitta bread with our homemade jalapeño houmous.

V VE
GF* DF

STARTERS

BURRATA CAPRESE

Torn creamy Italian Burrata cheese, English heritage tomatoes, fresh basil leaves, pesto, EVOO & balsamic syrup.

GF
V

FLAMING CHICKEN

Spicy batter coated chicken fillet pieces, peri-peri mayonnaise, 'Frank's Original' hot sauce & dressed salad garnish.

SOUP

Homemade creamy soup, made with roasted chestnuts, wild mushrooms and a touch of truffle. Homemade EVOO herb roasted croutons & slice of Hobb's House bread.

GF
V

THE CLASSIC PRAWN COCKTAIL

Extra large Royal Greenland prawns, homemade Marie Rose & Cognac sauce, chopped romaine & gem lettuce, cherry tomato halves, finished with a large Crevette. Slice of Hobb's House granary bread.

GF* DF*

PARFAIT

Duck liver & port parfait (paté's smoother sister).
Granary toast, homemade crab apple chutney and dressed salad garnish.

POACHED PEAR

Williams pears poached in spiced red wine.
Caramelised walnuts, crumbled grade A Stilton, red wine syrup and salad garnish.

GF DF*
V VE*

V
Vegetarian

VE
Vegan

DF
Dairy Free

GF
Gluten Free

*
Adjustment Available

MAINS



OUR FESTIVE BURGER

100% Aberdeen Angus short rib and sirloin beef burger, smoked streaky bacon, brie & cranberry chilli jam. Red onion burger relish and chips on the side.

GF* DF*
V* VE*



LANDLORD CARBONNADE

Purebred Aberdeen Angus beef slow cooked with onions, garlic and tomatoes in Timothy Taylor's Championship pale ale 'Landlord' and English mustard. Creamy mashed potatoes & steamed greens.

GF* DF*

STEAK FRITES

10oz pure bred, dry aged, Aberdeen Angus sirloin from our award-winning butcher. Flattened & charcoal-grilled. Chips & dressed butterhead salad.

Choose your steak flavouring and/or sauce:

Seasonings: Sea Salt & Pepper, Montréal Seasoning or Completely Plain

Sauces: Garlic Butter (Melted) | Peppercorn Sauce | Blue Cheese Sauce | Chimichurri Sauce

+SUPP
GF DF*

Please note that due to the steak being flattened out, we can only serve the steak either: Blue, Medium-Rare-ish or... if you wish to commit beef-blasphemy, we can also serve it Well Done. For more sensitive taste-buds, we can also serve it plain with no seasoning (no salt & pepper) if requested.

DUCK CASSOULET

Mike's homemade slow-cooked confit of duck leg with crisped skin. Butter & cannellini bean classic cassoulet with Toulouse sausage and smoky bacon. Creamy mashed potato.

+SUPP
GF

CHICKEN & HAM WELLINGTON

Homemade - Free-range English chicken breast, local roast ham, Vintage Barber's Cheddar & cranberries in a individual puff pastry parcel. Creamy mashed potato, petit pois & a creamy cider peppercorn sauce.

MUSHROOM WELLINGTON

Homemade - Baby button & chestnut mushrooms with roasted veg and cranberries in an individual puff pastry parcel. Creamy mashed potato, petit pois and a mushroom & Madeira gravy.

V

BAKED START BAY COD

Fresh line-caught cod from the Dorset coast wrapped in Parma Ham. Lobster hollandaise, steamed greens & Parmesan mashed potato.

+SUPP
GF DF*

V

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DESSERTS



CHRISTMAS PUDDING

Homemade Christmas pudding,
doused in Armagnac served with homemade custard.

CHEESECAKE

Homemade cheesecake flavoured with Baileys and salted caramel.
Homemade chocolate truffle. Served with cream.

CHOCOLATE FUDGE CAKE

Homemade indulgent chocolate fudge cake layered with dark chocolate
ganache. Served with ice cream.

PANNA COTTA

Homemade creamy white chocolate panna cotta, which a dark cherry compote
and almond biscotti shortbread.

STICKY TOFFEE RUM PUDDING

Homemade sticky toffee pudding made with black treacle, chopped dates and
dark rum. Lathered in a dark rum toffee sauce.
Served with homemade custard.

MINCE PIE SUNDAE

Salted caramel sauce, vanilla ice cream, warm mince pies doused in Cognac.
Topped with whipped cream, flake, wafer & mini mince pies.

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P R I C I N G



Two Courses | £27pp

One Starter OR Two Appetisers

One Main

or

One Main

One Dessert

Three Courses | £35pp

One Starter OR Two Appetisers

One Main

One Dessert

Supplement £7 on Sirloin, Duck & Cod mains

Additional appetisers at £5.5 per dish

ADDITIONAL EXTRAS



PROSECCO ON ARRIVAL

Enjoy a glass of Di Maria DOC Prosecco on arrival to celebrate the holidays!

£8 per head

CRACKERS & PIES

Eco-friendly crackers for each guest and warm mince pies brought out after your meal.

£3 per head

WINE

Enjoy wine with your meal, choose from a selection of our hand-picked house wines:

WHITE

Chenin Blanc

Chardonnay

Sauvignon Blanc

RED

Cabernet Sauvignon

Merlot

ROSÉ

Blush

White Zinfandel

1/2 bottle per person | £13 per head

After something different? Ask to see our full wine list

CHEESEBOARDS

Vintage Barber's Cheddar, Isle of Wight Blue & Bath Soft. Crackers, celery, grapes & pickles.

£10 per head

PORT

A glass of Taylor's Late Bottle Vintage Port to accompany your cheese.

£5 per head

TEA & COFFEE

English Tea or Black Coffee, served with churns of semi-skimmed milk, double cream & sugars.

£3 per head

TERMS & CONDITIONS



We are delighted to welcome you to the White Horse Inn for your Christmas party. To ensure everything runs smoothly, please take a moment to review the following terms and conditions for group bookings:

1. Pre-Ordering Required

All parties must pre-order their meals. Since all food is prepared specifically for your group and is not from our regular menu, additional items cannot be added on the day (e.g., extra desserts).

2. Minimum Two Courses per Person

Each guest is required to order a minimum of two courses (e.g., starter and main, or main and dessert).

3. Service Charge

A 10% service charge will be added to all bills. Gratuity is discretionary on top of this.

4. Deposit

A non-refundable and non-transferable deposit of £10 per person is required to secure the booking. This deposit will be deducted from the total bill at the end of the meal.

5. Pre-Orders Submission

Pre-orders must be returned at least 5 days prior to your booking date. Pre-orders should include a list of guest names with their menu choices next to them. This helps us ensure that everyone gets the correct meal, as guests may forget what they ordered.

6. Allergies and Dietary Requirements

Any dietary requirements or food allergies (e.g., gluten-free, dairy-free, nut allergies) must be declared when submitting your pre-order. If your party includes any vegans, please let us know, and we will provide our vegan menu options.

7. Payment Responsibility

The organiser of the party will be responsible for paying the total bill. Any outstanding balance will be the responsibility of the organiser, who should collect individual contributions from the group as needed.

By confirming your reservation and submitting your pre-order, you agree to these terms and conditions.

Thank you for choosing the White Horse Inn for your Christmas celebration – we look forward to hosting you.