



FESTIVE PARTY MENU

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

APPETISERS



Bread & Oil

Hobb's House bread, Extra Virgin Tuscan olive oil & balsamic syrup

v ve gf* df

Olives

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

v ve gf df

Pitta & Houmous

Warm toasted pitta bread & smooth jalapeño houmous

v ve gf* df

STARTERS



Burrata Caprese

Torn creamy Italian Burrata cheese, English heritage tomatoes, fresh basil leaves, pesto, Extra Virgin olive oil & balsamic syrup

gf
v

Southern Fried Chicken

Southern spiced batter coated chicken fillet strips, homemade garlic ranch mayo & 'Frank's Original' hot sauce

Soup

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

gf*
v

Smoked Salmon

Traditionally oak smoked salmon, gravadlax dressing, Hobbs House bread & dressed seasonal leaves

gf* df

Poached Pear

Williams pears poached in spiced red wine.
Caramelised walnuts, crumbled grade A Stilton, red wine syrup and dressed seasonal leaves

gf df*
v ve*

Halloumi

Homemade crispy panko-coated Cypriot halloumi fries, Thai sweet chilli dipping sauce

v

Prawn Cocktail

Our signature starter. Cold-water prawns in our Marie Rose and Cognac sauce, whole king prawn & Hobbs House bread

gf* df

V

VE

DF

GF

*

Vegetarian

Vegan

Dairy Free

Gluten Free

Adjustment Available

Please inform a member of staff if you have any allergies or intolerances. Not all ingredients may be listed in the descriptions.

MAINS



gf* df*

Festive Burger

100% Aberdeen Angus short rib and sirloin beef burger, smoked streaky bacon, brie & cranberry chilli jam in a toasted brioche bun with lettuce, tomato & red onion. Red onion burger relish and skinny fries on the side.



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.

Steak Frites

10 oz 28 day dry aged, chargrilled Aberdeen Angus sirloin steak, skinny fries & dressed seasonal leaves
Served medium-rare unless otherwise specified

Choose your steak finishing or flavour:

Plain • Salt & Pepper • Montréal Steak Seasoning • Melted Garlic Butter



+SUPP
gf df*

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

Homemade Chicken & Brie Pie

Homemade individual filo pastry pie parcels, filled with roast English chicken breast, smoked bacon, Brie, fresh cranberries & cranberry compote. Gruyère mashed potato, petit pois and creamy peppercorn chicken gravy

Homemade Mushroom Pie

Homemade individual filo pastry pie parcels, filled with Baby button & chestnut mushrooms, roasted veg, Brie, fresh cranberries & cranberry compote. Gruyère mashed potato, petit pois and a mushroom & Marsala gravy

v

Lemon Butter Cod

Cornish line-caught, in-shore day boat caught fresh cod - poached in butter & lemon. Crushed buttery new potatoes, steamed green veg & a lemon and black pepper hollandaise

+SUPP
gf

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PUDDINGS



Christmas pudding

Homemade Christmas pudding,
Doused in Armagnac served with homemade creamy vanilla 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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PRICING



Two Courses | £32pp

One Starter OR Two Appetisers

One Main

or

One Main

One Dessert

Three Courses | £39pp

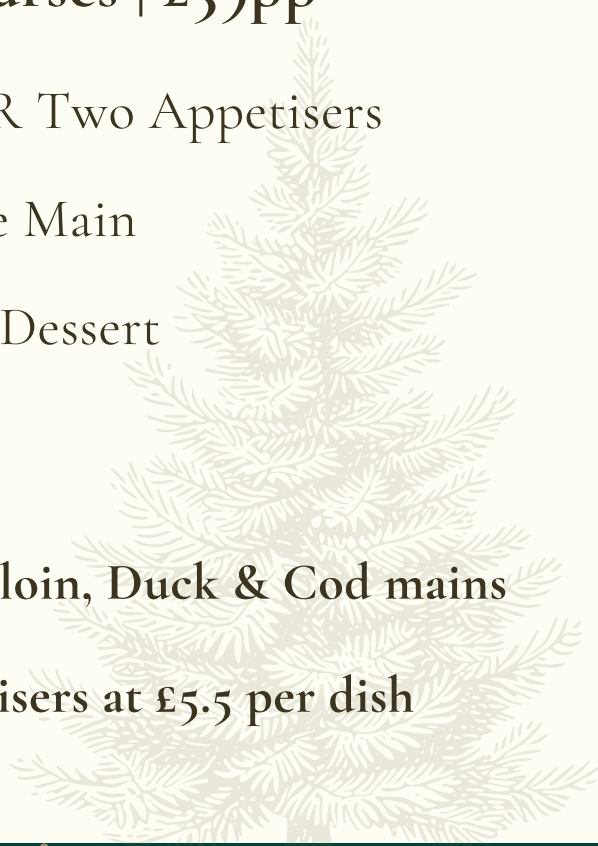
One Starter OR Two Appetisers

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

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.

£12 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 disclosed when submitting your pre-order. If any guests are vegan, please inform us and we'll provide our vegan menu options. Please keep in mind that, as all allergens are prepared in our kitchen and our food is made fresh, we cannot guarantee that our dishes are completely free from all traces of allergens.

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.

