

WHITE HORSE INN

MARK | SOMERSET

FESTIVE PARTY MENU

STARTERS

Soup (V) (GF*) £7

Homemade smooth and creamy Leek & Potato soup, crusty Hobbs House bread.

Prawn Cocktail (GF*) £10

Royal Greenland luxury cocktail prawns in homemade marie rose sauce with cognac and severn and wye specialist smoked salmon, salad garnish, brown bread.

Parfait £8

Wild mushroom & chicken liver parfait, toast, dressed salad, chutney.

Poached Pear (V) (GF) £8

Williams pear poached in red wine & winter spices, dressed leaves, caramelised walnuts, crumbled first grade stilton cheese.

MAINS

Festive Pie £16

This festive little beauty is served with all the tastes of Christmas made with Turkey, smoked ham & cranberry an individual pie case, made from shortcrust pastry and a puff pastry lid. Served with steamed fresh green veggies, a little churn of game gravy and smooth, buttery mash.

The Pub Steak – (GF) £25

Dry aged pure bred, local Aberdeen Angus sirloin steak, chargrilled, chips, petit pois, herb roasted beef tomato.

Spinach and Buffalo Ricotta Pasta (V) £16

Fresh egg pasta parcels filled with leaf spinach and creamy ricotta drizzled with a Tuscan single estate extra virgin olive oil, balsamic, fresh basil pesto and tomato arabiatta sauce. Served with garlic bread.

Confit Duck Leg (GF) £20

Classic French preparation of slow cooked and crisped duck leg, creamy mashed potato, steamed green vegetables, kirsch and morello cherry sauce with griottines.

Festive Burger (GF*) £17.5

Our homemade exclusively from 100% sirloin & short rib course ground Aberdeen Angus mince burger cooked in our exclusive PIRA charcoal burning oven, toasted brioche bun, melted brie cheese, smokey streaky bacon, cranberry & chips.

Baked Southcoast Cod (GF) £22

Beautiful, fresh, line caught cod from the Dorset/Devon coast, wrapped in Parma ham (or not if you prefer) baked and served with a classic lemon and black pepper hollandaise, crushed new potatoes and fresh steamed green veggies.

DESSERTS £8

Cheesecake of the Day served with cream or ice cream

Sticky Toffee Pudding served with cream, ice cream or custard

Amaretto Chocolate Cup (GF) homemade smooth chocolate mousse with a hint of Disaronno served with fresh raspberries

Mince Pie Sundae scoops of vanilla ice cream, mince pies soaked in brandy, salted caramel sauce, topped with cream and wafers

2 Scoop Affogato (GF) 2 scoops of your choice of ice cream and a shot of hot espresso on the side

Menu for booked parties only, pre-order and deposit required.