

WHITE HORSE INN

MARK | SOMERSET

FESTIVE PARTY MENU

STARTERS

Soup

homemade soup of the moment, crusty hobbs house bread (V)

Prawn Cocktail

royal greenland luxury cocktail prawns, homemade marie rose sauce with cognac, crispy romaine lettuce

Parfait

wild mushroom and chicken liver parfait, toast, dressed salad, chutney

Poached Pear

williams pear poached in red wine and winter spices, dressed leaves, caramelised walnuts, stilton cheese (V) (GF)

MAINS

Great British Pies

multi-award winning and handmade by tom little in devon and sold on deli counters at 'fortnum & mason' and 'harrods'. all served with chunky chips or creamy mashed potato, selected vegetables and an appropriate churn of gravy

The Festive Pie – turkey, smoked ham hock & cranberry pie, spiced red cabbage, roast turkey gravy

The Seasonal Pie – venison & redcurrant pie, spiced red cabbage, game and port gravy

The Classic Pie – steak pie, petit pois, roast beef gravy

The Veggie Pie - mushroom, spinach & truffle oil pie, sugar snap peas, marsala gravy (V)

The Pub Steak (supplement £2.50)

dry aged pure bred, local aberdeen angus sirloin steak, chargrilled, chunky chips, petit pois, onion rings, sautéed mushrooms in garlic butter and roasted tomatoes (GF without onion rings)

add stilton or our secret recipe café de paris butter to your sirloin for £1.50

Camembert, Fig & Onion Tart

baked individual shortcrust pastry case with a camembert and fig filling topped with a linseed and parsley breadcrumb, skinny fries, dressed mixed leaf salad, cranberry compote (V)

Confit Duck Leg

classic french preparation of slow cooked and crisped duck leg, creamy mashed potato, steamed green vegetables, kirsch and morello cherry sauce with griottines (GF)

Whitby Scampi

finest whole langoustine tails in crispy batter, chunky chips, petit pois, traditional homemade chunky tartare sauce

Cod & Parsley Sauce

chunky fillet of lovely south coast line caught cod with a classic English parsley sauce, diced crispy fried potatoes, and steamed fresh green vegetables

DESSERTS

Hannah's Homemade Chocolate Bread & Butter Pudding

Italian panettone bread baked in a marsala custard, served with ice cream, cream or custard

Hannah's Homemade Terry's Chocolate Orange Cheesecake

crunchy biscuit base topped with Terry's chocolate orange flavoured cheesecake, served with ice cream or cream

Black Forest Sundae

scoops of swiss chocolate ice cream, cherry puree and chocolate cake soaked in kirsch (cherry liqueur), topped with cream, a flake and a wafer

Mince Pie Sundae

scoops of maple walnut and vanilla ice cream, salted caramel sauce and a mini mince pie soaked in brandy, topped with cream and wafers

2 courses : £24

3 courses : £30

inclusive of festive cracker and mince pie

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