

WHITE HORSE INN

MARK | SOMERSET

SPECIAL FESTIVE PARTY MENU

AVAILABLE TUESDAY – THURSDAY

PARTIES OF 16-24 ON ONE LARGE EXCLUSIVE OBLONG TABLE TO SEAT ALL OR UP TO 32 ON 4 TABLES OF 8 IN OUR LONG ROOM – MAIN CHOICE OF SEASONAL TURKEY OR VEGETARIAN ONLY

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)

MAIN

Festive Christmas Supper

roasted and sliced English free range turkey breast served with goose fat roasted potatoes, homemade yorkshire pudding, cranberry and apple stuffing, free range 'pigs in blankets', brussel sprouts with chestnuts and bacon, our famous cauliflower gratin with cheddar and gruyere cheeses, honeyed carrots, steamed sugar snaps and petit pois with pan juice gravy

OR

Vegetarian Christmas Supper

luxury, festive vegetarian nut roast made with brown rice, almonds, cashews and mushrooms topped with sweet cranberries and chestnuts with sunflower oil and herb roasted potatoes, vegetarian yorkshire pudding, cranberry and apple stuffing, brussel sprouts with chestnuts, our famous cauliflower gratin with cheddar and gruyere cheeses, honeyed carrots, steamed sugar snaps and petit pois with madeira and mushroom gravy

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.