

Boxing Day

Starters

CLASSIC FRENCH ONION SOUP

Topped with a mustard rarebit crouton

CHICKEN & DUCK TERRINE

With red onion marmalade, toasted sourdough bread and a dressed salad

PRAWN & AVOCADO COCKTAIL

With charred lemon, baby gem lettuce, granary bread and butter

BLACKSTICKS BLUE CHEESE & WALNUT SOUFFLE

With green tomato chutney and dressed salad garnish

MOROCCAN CHICKPEA & CAULIFLOWER ROULADE

With lime, mint and coriander dressing

Mains

SWEET POTATO & BUTTERNUT SQUASH RISOTTO

With deep fried sage leaves

ABERDEEN ANGUS BEEF BURGER

With bacon & blue cheese in a sesame seed brioche bun with sticky fig chutney, house slaw and a side of fries

CONFIT LEG OF DUCK

With creamy cranberry pepper sauce, braised red cabbage & apple and roast potatoes

PUMPKIN & SAGE TORTELLINI

Lemon butter sauce with toasted pumpkin seeds

CHARGRILLED SWORDFISH STEAK

Marinated in lime, coriander and chilli, served with sweet potato mash, macho peas and pomegranate seeds

Puddings

LUXURY CHRISTMAS PUDDING

With brandy sauce

BRAEBURN APPLE & BLACKBERRY FLAPJACK CRUMBLE

With crème anglaise

CLEMENTINE & POMEGRANATE PUDDING

With a cranberry and orange sauce

MUSCOVADO & VANILLA CHEESECAKE

SELECTION OF GREAT BRITISH CHEESE & BISCUITS

2 COURSES
19.95
PER PERSON

3 COURSES
24.95
PER PERSON

AVAILABLE ON
26TH DECEMBER

LUNCH: 12PM-5PM

A non-refundable deposit of £10 per person secures your reservation and must be paid within 48 hours of booking your table. A receipt for your deposit will be issued for your records. Deposits will be deducted from your final payment. Please complete the booking form with menu choices and return it to us. Unfortunately we cannot accept personal cheques. All major cards accepted, including American Express.

Starters

	Quantity
FRENCH ONION SOUP	
CHICKEN & DUCK TERRINE	
PRAWN & AVOCADO COCKTAIL	
BLUE CHEESE & WALNUT SOUFFLE	
MOROCCAN ROULADE	

Mains

RISOTTO	
ABERDEEN ANGUS BEEF BURGER	
CONFIT LEG OF DUCK	
PUMPKIN & SAGE TORTELLINI	
CHARGRILLED SWORDFISH STEAK	

Puddings

LUXURY CHRISTMAS PUDDING	
APPLE & BLACKBERRY CRUMBLE	
CLEMENTINE & POMEGRANATE PUDDING	
MUSCOVADO & VANILLA CHEESECAKE	
GREAT BRITISH CHEESE & BISCUITS	

New Year's Party

Starters

DUCK RILLETTE

Infused with a hint of gin with toasted sourdough bread, apple & tamarind chutney and a dressed salad garnish

BEEF CARPACCIO

With a pear and chicory salad, toasted walnuts, horseradish crème fraiche and balsamic glaze

ROASTED CHERRY TOMATO & BASIL SOUP

Finished with truffle oil and toasted pumpkin seeds and crusty bread

BLACKSTICKS BLUE CHEESE & WALNUT SOUFFLE

With spiced poached pear, toasted walnuts and a red wine reduction

HOT SMOKED SALMON PÂTÉ

Served on a toasted croute with pickled fennel & red onion and a cranberry & orange dressing

Mains

ROASTED GRESSINGHAM DUCK BREAST

With vanilla mashed potato, wild mushroom & pancetta ragout and a port wine sauce

SMOKED COD LOIN

With dauphinoise potato, cherry tomato & bell pepper compote, crispy kale and a rosso red prawn

BUTTERNUT SQUASH

Filled with cannellini beans, mozzarella cheese, tomato & peppers, topped with pumpkin & sesame seed breadcrumbs, braised red cabbage and crispy kale

BOURBON BBQ GLAZED BEEF BRISKET

With braised red cabbage and apple with cracked black pepper mash

WHISKEY CURED SALMON

With wheatberry and apple cranberry salad

Puddings

CHOCOLATE AND ORANGE SLICE

with blood orange sorbet

BLACK FOREST CUPCAKE

CARAMELISED APPLE TARTE TATIN

with crème anglaise

ELDERFLOWER AND GIN INFUSED CHEESECAKE

with gin and tonic ice cream

SELECTION OF GREAT BRITISH CHEESE & BISCUITS

3 COURSES &
ENTERTAINMENT
39.95
PER PERSON

AVAILABLE ON
31ST DECEMBER

FROM 7PM

A non-refundable deposit of £10 per person secures your reservation and must be paid within 48 hours of booking your table. A receipt for your deposit will be issued for your records. Deposits will be deducted from your final payment. Please complete the booking form with menu choices and return it to us. Unfortunately we cannot accept personal cheques. All major cards accepted, including American Express.

Starters

	Quantity
DUCK RILLETTE	
BEEF CARPACCIO	
CHERRY TOMATO & BASIL SOUP	
BLUE CHEESE & WALNUT SOUFFLE	
HOT SMOKED SALMON PÂTÉ	

Mains

DUCK BREAST	
SMOKED COD LOIN	
BUTTERNUT SQUASH	
BEEF BRISKET	
WHISKEY CURED SALMON	

Puddings

CHOCOLATE AND ORANGE SLICE	
BLACK FOREST CUPCAKE	
CARAMELISED APPLE TARTE TATIN	
CHEESECAKE	
GREAT BRITISH CHEESE & BISCUITS	

Have A
Holly Jolly

CHRISTMAS

the
WHITE HORSE

RAMSDEN HEATH



christmas@thewhitehorseramsdenheath.co.uk

01268 711884

Christmas Party

Starters

CLASSIC FRENCH ONION SOUP
Served with mustard rarebit croulon.

CHICKEN, APRICOT & PANCETTA TERRINE
Served with sourdough toast, apple & date chutney and a dressed salad

BLACKSTICKS BLUE CHEESE SOUFFLE
Served with rocket & pomegranate salad with toasted pumpkin seeds and autumnal chutney

BAKED BUTTON MUSHROOMS
In a creamy pepper sauce, topped with gorgonzola, served with toasted sourdough bread

PRAWN AND CRAYFISH COCKTAIL
Avocado salsa with charred lemon and granary bread and butter

Mains

ABERDEEN ANGUS BEEF BURGER
Topped with bacon and blue cheese, served with roast potatoes, pigs in blankets, sprouts, sage & onion stuffing and red cabbage slaw

MOROCCAN CAULIFLOWER ROULADE
With chickpea chutney, served with a warm Middle Eastern salad, finished with a lime, mint & coriander dressing

TRADITIONAL ROAST TURKEY DINNER
With sage & onion stuffing, bacon chipolata, roast potatoes, braised red cabbage, sprouts, Yorkshire pudding and gravy

CONFIT LEG OF DUCK
Served with braised red cabbage & apple, creamy cranberry & peppercorn sauce with roasted potatoes

CHARGRILLED SWORDFISH STEAK
Marinated in lime, fresh coriander & chilli, served with sweet potato mash, macho peas and pomegranate seeds

Puddings

RICH CHOCOLATE & ORANGE DESSERT
With blood orange sorbet

LUXURY CHRISTMAS PUDDING
With brandy sauce

GREAT BRITISH CHEESES
Served with biscuits, celery and autumnal fruit chutney

BRAEBURN APPLE & BLACKBERRY FLAPJACK CRUMBLE
Served with creamy custard or ice cream

2 COURSES
19.95
PER PERSON

3 COURSES
24.95
PER PERSON

PARTY NIGHTS*
3 COURES
29.95
PER PERSON
Inc. Entertainment

10% OFF
WHEN YOU BOOK BEFORE 6TH NOVEMBER

AVAILABLE FROM
24TH NOV - 13TH JAN
EXCLUDES 25, 26, 31 DECEMBER & 1 JANUARY

LUNCH: 12PM-4.30PM | DINNER: 5PM
(2 course only available Sunday to Wednesday)

A non-refundable deposit of £10 per person secures your reservation and must be paid within 48 hours of booking your table. A receipt for your deposit will be issued for your records. Deposits will be deducted from your final payment. Please complete the booking form with menu choices and return it to us. Unfortunately we cannot accept personal cheques. All major cards accepted, including American Express.

Starters

	Quantity
CLASSIC FRENCH ONION SOUP	
CHICKEN, APRICOT & PANCETTA TERRINE	
BLACKSTICKS BLUE CHEESE SOUFFLE	
BAKED BUTTON MUSHROOMS	
PRAWN AND CRAYFISH COCKTAIL	

Mains

ABERDEEN ANGUS BEEF BURGER	
MOROCCAN CAULIFLOWER ROULADE	
TRADITIONAL ROAST TURKEY DINNER	
CONFIT LEG OF DUCK	
CHARGRILLED SWORDFISH STEAK	

Puddings

RICH CHOCOLATE & ORANGE DESSERT	
LUXURY CHRISTMAS PUDDING	
GREAT BRITISH CHEESES	
APPLE & BLACKBERRY CRUMBLE	

PLEASE SPEAK TO THE CHRISTMAS CO-ORDINATOR REGARDING PARTY NIGHTS THROUGHOUT DECEMBER

Christmas Day

Starters

TOMATO & BASIL SOUP
Finished with a roasted red pepper coulis and crusty bread

BEEF CARPACCIO
With a pear, chicory and rocket salad finished with toasted walnuts, horseradish, crème fraiche and balsamic glaze

SMOKED SALMON PÂTE
With pickled red onion and fennel slices and a cranberry & orange dressing

CHICKEN & DUCK TERRINE
With red onion & balsamic marmalade, toasted sourdough bread and a dressed salad garnish

MOROCCAN CHICKPEA & CAULIFLOWER ROULADE
Dressed with a lime, mint and coriander sauce

Mains

BALLOTINE OF TURKEY
Filled with sage & onion stuffing and wrapped in streaky bacon. Served with bacon, chipolata, roast potatoes, braised red cabbage, sprouts, Yorkshire pudding and gravy

CHARGRILLED BEEF SHORT RIB
With umami butter roast potatoes, rosemary roasted carrots, honey roast parsnips, sprouts, Yorkshire pudding and gravy

ROASTED GRESSINGHAM DUCK BREAST
With vanilla mashed potato, wild mushroom & pea ragout and port wine sauce

SWEET POTATO & BUTTERNUT SQUASH RISOTTO
With deep fried sage leaves

SMOKED COD LOIN
With cherry tomato and bell pepper compote, dauphinoise potato, crispy kale and a giant rosso red prawn

Puddings

LUXURY CHRISTMAS PUDDING
With brandy sauce

CHOCOLATE AND ORANGE POT
With Cointreau infused cream

MUSCOVADO & VANILLA CHEESECAKE

CLEMENTINE & POMEGRANATE PUDDING
With crème anglaise

SELECTION OF GREAT BRITISH CHEESE
With autumnal chutney

COFFEE AND A MINI MINCE PIE

ADULTS
75.00
PER PERSON

CHILDREN 8+
34.95
PER CHILD*

CHILDREN UNDER 8
14.65
PER CHILD**

SMALLER GUESTS IN HIGH CHAIR **Free**

AVAILABLE ON
25TH DECEMBER

LUNCH: 12PM & 3.00PM

To secure your table an immediate deposit of £20 per person is required. The remaining balance is required by Friday 23rd November 2018. A receipt for your deposit and balance will be issued for your records.

Please inform us of your meal choices by Monday 10th of December 2018

Starters

	Quantity
TOMATO & BASIL SOUP	
BEEF CARPACCIO	
SMOKED SALMON PÂTE	
CHICKEN & DUCK TERRINE	
MOROCCAN ROULADE	

Mains

BALLOTINE OF TURKEY	
BEEF SHORT RIB	
DUCK BREAST	
RISOTTO	
SMOKED COD LOIN	

Puddings

LUXURY CHRISTMAS PUDDING	
CHOCOLATE AND ORANGE POT	
MUSCOVADO & VANILLA CHEESECAKE	
CLEMENTINE & POMEGRANATE PUDDING	
SELECTION OF GREAT BRITISH CHEESE	
COFFEE AND A MINI MINCE PIE	

*SMALLER PORTION OF ADULT MEAL
**CHILDREN'S MENU AVAILABLE TO CHOOSE FROM

Booking Form

DATE OF FUNCTION _____

TIME _____

NUMBER OF GUESTS

ADULTS ____ CHILD 8+ ____ UNDER 8 ____ HIGH CHAIRS ____

DEPOSIT AMOUNT £ _____

DATE DEPOSIT PAID _____

ORGANISER'S NAME _____

ADDRESS _____

POSTCODE _____

TEL NUMBER _____

MOBILE NUMBER _____

EMAIL _____

PRINT NAME _____

SIGN _____

DATE _____

DIETARY OR SPECIAL REQUIREMENTS

FOR FURTHER ENQUIRIES PLEASE CONTACT OUR CHRISTMAS PARTY CO-ORDINATOR BY EMAILING:

christmas@thewhitehorseramsdenheath.co.uk