

The White Horse Inn Barton

December Festivities 2017

December Parties

Celeriac, Pancetta & Thyme Soup

A hearty winter soup recipe made with celeriac, pancetta and a crunchy hazelnut topping.

Pumpkin and Mozzarella Arancini

Delicious crispy stuffed risotto balls combining pumpkin and coriander flavours topped with a blue cheese béchamel dressing.

Parma Ham on a bed of Celeriac Rémoulade

Slices of Parma Ham resting on a layer of nutty and sweet Celeriac Remoulade

followed by...

Roast Turkey Breast

with Gratin and Fried Kale, Roast vegetables carrots and pumpkin
This bacon wrapped turkey breast is covered in a balsamic garlic herb rub then wrapped in a bacon weave for a flavourful, juicy turkey recipe.

Roast Atlantic Cod Fillets

Pan fried salt and pepper seasoned cod fillets
new potatoes, gree beans and lobster cream sauce

Veggie Wellington

A wrap in puff pastry of pumpkin, mushrooms, cranberry, kale and spinach, garnished with roast potatoes and vegetables with sage and onion sauce .

finish with..

Christmas Nata Custard Pie

Served with a side topping of whip cream mixed with sultanas and a dash of port wine

Salted Caramel Brownie Freakshake

Combined ice cream, chocolate bars and entire slices of cake all mixed and mashed in a cup jar.

Traditional Christmas Pudding

Three courses £21.95 p/p

Christmas Day

To start...

Smoked Haddock and Sweetcorn Chowder

A sweet and smokey soup with a velvety potato base

Our Own Seared Tuna

Simple, fresh, zingy! Pink slices of a whole tuna covered with sesame seeds and pan flash cooked and served with grilled chicory, carrot sticks, broad beans with a topping of soya sauce.

Roast Beef and Pumpkin Carpaccio

Thin slices of beef drizzled with extra-virgin olive oil, sea salt, cracked peppercorns, mustard and lemon dressing garnished with roast pumpkin, rocket salad and parmigiana shavings

followed by...

Mix Grill Christmas Espetada

A White Horse classic dish made for Christmas with chunks of beef, turkey wrapped in bacon served with Brussel sprouts, seasoned homemade roast potatoes and red cabbage.

Contrast Corn Fed Chicken Breast

A trio of colours of roast chicken served on a saffron aioli sauce, butter cooked spinach and julienne of chouriço served with pan flashed new potatoes

Rocky and Wreck Stone Bass Fish

Pan fried fillets served with Gnocchi, Broad Beans, Fine Peas, Snap Pea on a Basil Lemon Sauce

finish with...

Banoffee Sundae

Layers of toffee, condensed milk, sliced grilled banana, vanilla ice cream, salted caramel and biscuit.

Bramley Apples Pana Cotta

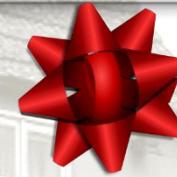
Thick and sweet cream in vanilla flavours and bramley apple mousse served with biscuit crumble and orange zest

Raspberry and White Chocolate Cheesecake

Served with a wild berry compote and mint leaves

Coffee and Mince Pie

Four courses £39.95 p/p



Boxing Day Buffet

Barley Soup with Chouriço

A soup loaded with chunks of tender meat, chouriço julienne, plump grains of barley, and aromatic vegetables

Roast Red Pepper Bruschetta

Feta Greek Style Salad

Orange and Avocado Salada

Roast Butter Nut Squash Salad

Assorted Charcuterie

Bubble and Squeak

Christmas Beef Pie

Assorted Desserts

£14.95 per person

New Year's Eve

To Be Advised

These menus are available for pre-bookings only and pre-orders will be required seven days prior to the date of the event.

To make a booking please call us on 012230262327 and tell us the date and the number people in the party to confirm availability.