



**THE WHITE HORSE**  
*pub & dining*

Buckover  
Thornbury Wotton-Under-Edge  
GL12 8DX  
t: 01454 413361

# Christmas Fayre

## m e n u

### BOOKING FORM

Name:		Telephone Number:	
Date:		Time:	
Number of Guests:		Highchairs:	
Adults:		Children:	
Deposit Paid:		Balance Due:	

£20 per head per person required. Please note your booking is not confirmed until a deposit is paid.  
All deposits are non-refundable. Full balance to be paid on the day of the party.  
All meals cancelled within 1 week of the party need to be paid for in full

NAMES	Soup	Salmon & Prawn Terrine	Brie & Onion Tartlet	Battered Cauliflower	Seekh Koftas	Turkey	Beef	Sea Bass	Chickpea Tagine	Chicken/Herb Curry Sauce	Paneer/Herb Curry Sauce	Christmas Pudding	Tiramisu	Cheesecake	Ginger Sponge
-------	------	------------------------	----------------------	----------------------	--------------	--------	------	----------	-----------------	--------------------------	-------------------------	-------------------	----------	------------	---------------



If you have any other dietary requirements please inform us at the time of booking.  
Please advise us if you require your meal gluten free or if you are diabetic.

(VE) denotes vegetarian, (VG) denotes vegan and (GF) denotes gluten free option



## TO BEGIN

### **Butternut Squash & Sweet Potato Soup (VG)**

*topped with Onion Bhajee and Sweet Chilli Dressing*

### **Atlantic Salmon, Prawn & Lemongrass Terrine**

*with Peppered Watercress and Chilli & Ginger Dressing*

### **Brie & Red Onion Tartlet**

*with Sticky Fig Chutney*

### **Crispy Tempura Battered Cauliflower Florets (VG)**

*on Sweet Roasted Beetroot Salad and Cranberry Vinaigrette*

### **Baked Winter Spiced Seekh Koftas**

*served with a cool and fresh Minted Yoghurt*

## MAIN EVENT

### **Roast Parcel of Turkey stuffed with Sage & Onion Sausage Meat & Cranberries wrapped in Bacon**

*served with Turkey Gravy*

### **Roast Beef, Yorkshire Pudding & Rich Gravy**

### **Baked Sea Bass Fillets**

*with Potato Gratin and Porcini Mushroom Sauce*

### **Gently Spiced Moroccan Chickpea & Apricot Tagine (VG)**

*with Toasted Pumpkin Seeds & Red Peppers*

### **Chicken or Paneer (VE) in a Spiced Fresh Herb Curry Sauce consisting of Parsley, Coriander, Mint, Green Chillies & Spices**

*served with Spiced Sprouts and Biryani Rice*

*All the above dishes are served with a selection of seasonal vegetables  
and potatoes unless otherwise state*

## TO FINISH

### **Traditional Christmas Pudding**

*served with Brandy Sauce*

### **Tiramisu (VG)**

*with Fresh Raspberries and Raspberry Coulis*

### **Chocolate & Cherry Cheesecake (VG) (GF)**

*Smooth chocolate and cherry filling, topped with a rich ganache*

### **Ginger Sponge Pudding**

*served with Ginger Sauce and Biscoffi Ripple Ice Cream*

**2 Courses £28.95**

**3 Courses £34.95**