



The
WHITE HORSE
On Parsons Green

New Year's Menu

Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. Full allergen information will be available from early November to allow you to confirm your booking. At this point our easy to use allergen guide will be available for you to use on the food section of our website or on our Glass Onion app. The information available is, to the best of our knowledge correct, however is subject to change between the time of advance booking and the time of dining. If you have any questions, allergies or intolerances, or you require our allergen information, please let us know before booking and at the time of your visit. Please refer to our allergen information at the time of your visit to check for changes. (V) = made with vegetarian ingredients, (VE) = made with vegan ingredients, however some of our preparation, cooking and serving methods could affect this. If you require more information, please ask your server.

*= contains alcohol. Fish dishes may contain small bones.

New Year's Menu

3 course menu 42.95

With a glass of Prosecco 47.95 | With a glass of Champagne 52.95

Starters

Jerusalem Artichoke Velouté

Basil pesto, white truffle infused oil, sourdough bread (v) *Vegan soup available (ve)*

Duck Parfait*

British apple & fig chutney, toasted brioche

Cropwell Bishop Stilton Soufflé

Apple, pickled fennel, chicory, watercress, British apple & fig chutney (v)

Smoked Salmon Duo

Orange, fennel pollen & dill smoked salmon, smoked salmon rillet, horseradish crème fraîche

Mains

Loch-Reared Rainbow Trout*

Clotted cream pommes purée, clams, samphire, lemon & thyme shellfish velouté

Roasted Pumpkin

Cropwell Bishop Stilton, black grapes, chicory, watercress, toasted pine nuts, cranberry (v) *Vegan option available (ve)*

Roasted Garlic Chicken & Truffle Dauphinoise*

Long stem broccoli, spinach in homemade garlic butter, red wine jus

Pan-Roasted Venison Cutlet*

Parsnip purée, sautéed pancetta & Paris brown mushrooms, truffle dauphinoise potatoes, bordelaise sauce

10oz Ribeye (+6.00)

Triple-cooked chips, watercress, your choice of peppercorn* or beef dripping & thyme sauce

Desserts

Chocolate Trio

Double chocolate brownie, salted caramel profiteroles and Belgian chocolate torte with passion fruit sauce, fresh berries, meringue kisses (v)

Chocolate Caramel Ganache

Vegan vanilla iced dessert (ve)

Apple & Damson Crumble

Ginger ice cream (v) *Vegan option available (ve)*

Spiced Fruits Bakewell Tart

Blackcurrant curd, ginger ice cream, vanilla crème anglaise (v)

Cheeseboard (+5.00)

Long Clawson Shropshire Blue, Cenarth Brie, Ford Farm Coastal Rugged Mature Cheddar, Beltons Double Gloucester, Fudge's biscuits, black grapes, apricot & ginger chutney, spiced baby figs in rum (v)