



THE WHITE HORSE  
PUB & INN

# *Join us this Christmas*

*Delicious festive food  
and drink with family  
and friends.*



# JOIN US THIS CHRISTMAS

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From intimate family gatherings to festive fun  
with friends, we've got you covered!

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## How To Book

Bookings can be made via our website, phone and email,  
or just pop in and have a chat with the team.

[thewhitehorse.co.uk/christmas](https://thewhitehorse.co.uk/christmas)

01243 519444

[whitehorsechilgrove@butcombepubs.com](mailto:whitehorsechilgrove@butcombepubs.com)

The White Horse, 1 High Street, Chilgrove, West Sussex, PO18 9HX

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## Important Info

- Festive Menu and Sharing Board Menu available  
November 6th 2023 - January 7th 2024, excluding  
December 25th, 26th, 31st and January 1st.
  - We require a £10/pp deposit to confirm Festive Menu  
and Sharing Board Menu bookings, and a £25/pp deposit  
for Christmas Day bookings.
    - Pre-orders are required for all bookings,  
and these can also be made for drinks.
  - Other promotions (including Butcombe Wednesday discount)  
do not apply to the Festive Menu or Sharing Board Menus.
  - View full Terms & Conditions on our website: [butcombe.com/christmas](https://butcombe.com/christmas)
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# Christmas Day

## On Arrival

Glass of Coates & Seely Bretagne Brut Reserve  
Selection of festive canapés

## Starters

**Caramelised cauliflower and Old Winchester soup**  
*Butcombe ale, Marmite and Cheddar cheese straws (v)*

**Creedy Carver duck liver parfait**  
*Potato pancake, plum ketchup, quackling*

**Whipped Chalk Stream smoked trout**  
*Beetroot tartare, capers, dill, rye toast*

**Wild mushroom and chestnut pâté**  
*Sourdough toast, pickled shimeji, shallot crisps, tarragon (ve)*

## Mains

*All served with roast potatoes, winter greens,  
maple-roast root vegetables, and jugs of gravy for the table*

**Kelly Bronze turkey ballotine**  
*Pig in blanket, chestnut and sage crumbed parsnip, mulled wine cranberry sauce*

**Stokes Marsh Farm beef Wellington**  
*Roscoff onion, sticky ox cheek, parsley and shallot crumbed carrot*

**Herb-crusted fillet of Cornish hake**  
*St Austell Bay mussels, crab bisque, pickled fennel, sea vegetables*

**Jerusalem artichoke, winter kale and lentil Wellington**  
*Salt-baked carrot, Roscoff onion, mushroom gravy (v) (veo)*

## Puddings

**Butcombe ale Christmas pudding**  
*Thick pouring brandy cream, redcurrants (v)*

**Valrhona chocolate delicé**  
*Salted caramel cream, roast pear, honeycomb (v)*

**Prosecco poached pear**  
*Saffron, blackberry, vanilla Crematta, maple granola (ve)*

## Cheese

**Bath Blue**  
*Quince jelly, candied walnuts, crackers*

## To Finish

Tea and filter coffee, handmade chocolate truffles

£125

# Festive Menu

## On Arrival

Pheasant sausage rolls - *spiced plum ketchup*  
*or*  
Simplicity 'nduja croquettes - *chive Crematta (ve)*

## Starters

Caramelised cauliflower and Old Winchester soup  
*Butcombe ale, Marmite and Cheddar cheese straws (v)*

Wild mushroom and chestnut pâté  
*Rye toast, pickled shimeji, shallot crisps, tarragon (ve)*

Cornbury Estate venison carpaccio  
*Kohlrabi remoulade, blackberry vinaigrette, parsnip crisps*

Chalk Stream trout cured in Cotswolds Distillery Gin  
*Beetroot tabbouleh, horseradish crème fraîche, dill*

## Mains

Kelly Bronze turkey ballotine, chestnut and apricot stuffing  
*Hasselback potatoes, winter greens, pigs in blankets, mulled wine cranberry sauce*

Ox cheek Wellington  
*Parsley mash, maple-glazed carrot, red wine and shallot sauce*

Cornish gurnard, mussels and crab bisque  
*Butter-braised fennel, saffron potatoes, smoked tomato aioli*

Bromham beetroot, spelt and barley risotto  
*Roasted carrot and heritage squash, kale crisps, horseradish, toasted seeds (ve)*

## Puddings

Sticky figgy pudding  
*Cinnamon ice cream, brandy butterscotch (v)*

Clementine syllabub  
*Boozy custard cream, treacle sponge, toasted almonds (v)*

Valrhona chocolate delice  
*Gingerbread ice cream, caramelised pear, honeycomb (v)*

Coconut rice pudding brûlée  
*Roasted pineapple, Two Drifters Rum caramel, pistachio praline (ve)*

## Additions

British cheese, quince jelly and crackers + £12pp

Handmade chocolate truffles + £4.5pp

Viennese mince pies with clotted cream + £4pp

£42.95





# Festive Sharing Boards

Each board serves 4-6 people

## Butcher's Board £45

*Turkey and sage sausage rolls, mulled wine cranberry sauce, honey-glazed pigs in blankets, Stornoway black pudding Scotch eggs, English mustard mayonnaise*

## Fisherman's Board £50

*Severn & Wye smoked salmon, whipped smoked mackerel, sourdough, pickled cucumber, little prawn cocktails, devilled whitebait, tartare sauce*

## Camembert Board £40

*Rosemary-baked Camembert, garlic buttered dipping bread, pigs in blankets, pickles, sticky onion marmalade*

## Charcuterie Board £45


*Suffolk salami, Cornish pork rillettes, air-dried ham, duck liver mousse, spiced plum chutney, celeriac remoulade, house pickles, toasted sourdough*

## Plant-based Board £40

*Symplicity sausage rolls, smoked chilli jam, roasted squash hummus, dukkah, grilled sourdough, chicory and gem salad, beetroot falafel, tahini yoghurt, root vegetable crisps (ve)*

*For a group of 20 we recommend ordering 4 boards to enjoy a good selection.*

*Ask the team if you'd like more info!*



**Allergen Info** - (v) Veggie friendly, (ve) Vegan, (veo) Vegan option available on request. Ask a team member for gluten-friendly options. Please inform a member of our team of any allergies before placing your order. We cannot guarantee the absence of all allergens in our dishes.





# Festive Drinks

*We have a fantastic choice of seasonal drinks, award-winning Butcombe beer and festive cocktails to enjoy with your Christmas meal!*

*You can pre-order bottles of still or sparkling wine when making your booking from the list below...*

## Sparkling

**Belstar Prosecco NV - Veneto, Italy // 35**  
*fresh citrus fruits and a touch of sweet melon*

**Coates & Seely Britagne Brut Reserve - Hampshire, England (ve) // 60**  
*apple, elderflower and citrus flavours with a fine mousse*

## White

**Riff Pinot Grigio Organic Trentino - Alto Adige, Italy (o, ve) // 31**  
*organic, dry, fruity*

**Monte di Sarocco Gavi di Gavi DOCG - Gavi, Italy // 38**  
*floral and citrus*

## Rosé

**Miraflores Cotes du Roussillon Rose Domaine Lafage - Languedoc-Roussillon, France // 33**  
*juicy strawberry and orange peel*

## Red

**La Multa Garnacha - Calatayud, Spain // 31**  
*raspberry, cherry and spicy hints*

**Castellare di Castellina Chianti Classico - Tuscany, Italy // 42**  
*cherry, plum, spice*

*ve: vegan o: organic*  
*(All prices by the bottle)*

## Book now or make an enquiry:

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# PRIVATE HIRE

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Looking for somewhere to celebrate?  
Our Private Dining Room is perfect for festive gatherings!

**Book now or make an enquiry:**

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# FANCY A FESTIVE BREAK?

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Let us look after you this Christmas.  
We have 15 beautiful bedrooms, ideal for a seasonal escape.

Head to our website to explore rooms and offers,  
and book direct for the best rates: [thewhitehorse.co.uk](https://thewhitehorse.co.uk)

