

Christmas Pre-Order Form

Party Name:.....

Date of Booking:.....

Time of Booking:.....

No. of People:.....

Address:.....

.....

Postcode:.....

Contact Tel. No.:.....

Email:.....

Deposit Amount Paid:.....

Reference:.....

Signed:.....

FOOD & DRINK INTOLERANCE & ALLERGENS
Speak to a member of our team if you have any dietary requirements.

UNDER 5 MENU				
Main Course			Ice Cream	
	Turkey	Vegetarian	Xmas Pud	Ice Cream
Quantity				

WINE PRE-ORDER	
White	No. of bottles
Chardonnay	
Pinot Grigio	
Chenin Blanc	
Sauvignon Blanc	
Red	
Merlot	
Shiraz	
Cabernet	
Malbec	
Rioja	
Rose	
White Zinfandel	
Pinot Grigio Rose	

FESTIVE FAYRE MENU		
Starters	Quantity	
	Under 12	Adult
Soup		
Pâté		
Wild Mushrooms		
Prawn Cocktail		
Main Courses		
Turkey		
Rump Steak		
Lamb Shank		
Game Pie		
Fishermans Pie		
Roulade		
Desserts		
Christmas Pudding		
Fondant Pudding		
Winterberry Eton Mess		
Profiteroles		

Festive Fayre Deposit £5.00 per Head

CHRISTMAS DAY MENU		
Starters	Quantity	
	Under 12	Adult
Sweet Onion Soup		
Pheasant Pâté		
Baked Camembert		
Melon & Parma Ham		
Seabass Fishcakes		
Main Courses		
Turkey		
Rack of Lamb		
Pan Fried Seabass		
Fillet Medallions		
Strudel		
Desserts		
Cheese Board		
Christmas Pudding		
Sticky Toffee Pud		
Tiramisu		
Poached Pear		

Christmas Day Deposit £10.00 per Head

The White Horse, 1 Stocks Hill, Silverstone, NN12 8UW, United Kingdom • 01327855896



Festive Fayre Menu

Available 2nd December to 30th December 2019 (excluding Christmas Day)

2 Courses £16.95 / 3 Courses £19.95 - Under 12's 2 Courses £11.95 / 3 Courses £14.95
Under 5's FREE (Menu on order form)

Starters

Roasted Red Pepper & Tomato Soup (v)

This delicious homemade soup is the perfect winter warmer. Served with artisan bread and butter.

Prawn and Smoked Salmon Cocktail

Wild Scottish Salmon, smoked and dry cured using English Oak. Served on a bed of crisp garden leaves and topped with Marie Rose seafood sauce with Tiger and North Atlantic prawns.

Garlic Wild Mushrooms & Sweet Cured Bacon

Hand-picked wild forest mushrooms sauteed in garlic butter with sweet cured bacon and finished in cream. Served on toasted garlic ciabatta.

Chicken Liver Pâté

Smooth parfait with winter fruits. Served with toasted artisan bread.

Main Courses

All served with our 'Fresh and Fabulous' roast potatoes and seasonal vegetables.

Red Tractor Turkey

Succulent Red Tractor assured British Turkey served with all the traditional hand made trimmings.

Cajun Sweet Potato & Red Pepper Roulade (gf) (v) (ve)

Cajun flavoured sweet potato roulade filled with vegan cream cheese, sweet and spicy red pepper and red onion cajun chutney.

Game, Bacon & Fig Pie

Shortcrust pastry filled with a mix of game, smoked bacon and figs in a rich sauce.

Rump Steak

Cooked to your liking and served with a stunning wild mushroom sauce.

Slow Roasted Lamb Shank

Tender lamb shank slow cooked in a rich, rosemary and mint infused gravy.

Fishermans Pie

Succulent chunks of hake, salmon and smoked haddock with king prawns bound in a creamy leek sauce, topped with mash potato and just a sprinkling of mature cheddar.

Desserts

Christmas Pudding (v)

A rich and fruity pudding served with creamy brandy sauce. Truly a Christmas classic.

Chocolate & Salted Caramel Fondant Pudding

Traditional moist chocolate sponge pudding, centred with delicious salted caramel and served with real dairy vanilla bean ice cream.

Winterberry Eton Mess (v)

Delicious fresh winter berries, crushed meringue and whipped cream make this a truly decadent dessert.

Baileys Chocolate Covered Profiteroles

A luxurious twist on an old favourite! Wonderful sioux pastry balls filled with cream and covered in a delicious Baileys infused milk chocolate.

Christmas Day Menu

Bookings being taken between 12noon and 3pm

5 Courses £59.99 - Under 12's £29.99 - Under 5's Free (Menu on order form)

Starters

Sweet Onion Soup (v)

This delicious homemade rich and luxurious soup is the perfect winter warmer. Made with fine French Cognac, caramelised onions and vegetable broth. Served with artisan bread and butter.

Whole Baked Camembert (v)

Soft, pungent French cheese, baked in its own wooden case and topped with rosemary and cranberries. Served with warm artisan breads just perfect for dipping.

Seabass, Ginger & Lime Fishcakes

Award winning fishcakes made with delicate sea bass, cod loin, potato and spring onions, seasoned with ginger and lime.

Melon and Parma Ham

Delicious fresh melon with air dried Parma ham, raspberry coulis and fresh berries.

Wild Pheasant Pâté with Apple Brandy

Smooth pate with pheasant breast, organic chicken liver and apple brandy. Served with toasted artisan breads.

Sorbet Course

Cleansing lemon sorbet served in a brandy snap basket and finished with winter berries.

Main Courses

All served with our 'Fresh and Fabulous' roast potatoes and seasonal vegetables.

Rack of Lamb

French trimmed four rib rack of lamb, oven roasted and full of flavour. Served pink.

Pan Fried Seabass

A delicious fillet of Seabass served with slow roasted cherry vine tomatoes, lemon scented baby potatoes & tender stem broccoli.

Red Tractor Turkey

Succulent Red Tractor assured British Turkey served with all the traditional hand made trimmings.

Fillet Steak Medallions

Mouth watering medallions of tender fillet steak, grilled to mid rare and served with a creamy garlic wild mushroom sauce.

Wild Mushroom & Brandy Sauce Strudel (v)

A delicate blend of wild mushrooms, brown rice and courgettes, topped with a creamy brandy sauce and encased in a puff pastry parcel.

Desserts

Christmas Pudding (v)

A rich and fruity pudding served with creamy brandy sauce. Truly a Christmas classic.

Traditional Cheese Board (v)

A mix of stunning local and international cheeses, hand picked for their taste and texture. Served with biscuits, celery & grapes.

Mulled Wine Poached Pear (v)

A truly decadent dessert with grand marnier and orange zest.

Finished off with Coffee or Tea and a mini stollen bite

Sticky Toffee Pudding (v)

A luxurious sponge pudding studded with dates and drenched in a sweet, sticky toffee flavoured sauce.

Silverstone Classic Dry Gin Tiramisu

Distilled right here in the village, Silverstone Classic Dry Gin gives a great boozy twist to this delicious dessert.