

The White Mare - Christmas Menu 2017

STARTERS

Spiced Parsnip and Apple Soup
finished with Crisps of apple and parsnip

**Button Mushrooms cooked in a light peppercorn Sauce with
crumbled stilton**
on a garlic ciabatta

Homemade Chicken & Duck Liver Pâtait
with Freshly Baked Bread & Beetroot Chutney

Haggis Bonbons with a warm potato, chive and spring onion salad
with a whiskey and mustard sauce

MAINS

Roast Turkey Breast
served with an Apricot and Cranberry Sausage meat Stuffing, pigs in blankets
and a Mulled Wine Gravy

**Slow Roast Belly of Pork with sage mash, spiced apple pie, crackling
and a cider jus**

Plaice rolled with Salmon and Spinach
with Sauce Veronique (white wine, cream, grapes and tarragon)

Butternut Squash & Emmental Roulade
with a Pesto & White Wine Veloute

**Rump Steak (£1.50 Extra) or Ribeye Steak (£2.50 Extra) served with
Cherry Vine Tomatoes and Chunky Chips**
Served either plain, with a garlic mushroom cream or a port & stilton sauce

All the above are served with honey roasted parsnips, carrots and brussel sprouts,
cauliflower cheese and roast potatoes with cracked pepper and parmesan

PUDDINGS

Traditional Christmas Pudding
served with a Jeffersons Rum Sauce

Steamed Chocolate Sponge Pudding
served with creamy custard

Lemon Posset
with minted shortbread stars

Cheddar and Stilton
with Chutney, Celery & Biscuits

Ice-cream

£27.95: 3 Courses

(Early Bird Special - Available from 12noon - 6.30pm, Sun-Wed, 2 Courses £23.95)

Coffee & Mince Pies

