



FESTIVE MENU



We would be delighted to welcome you to The White Horse, Hascombe, to enjoy a relaxed Christmas lunch or dinner in the traditional and comfortable setting of our 16th-century coaching inn in the heart of the Surrey Hills.

Whether you're a small group or a larger party of up to 50, you'll love our beautiful restaurant, "The Dining Room @ The White Horse" or the cosy Saloon Bar - perfect for smaller parties.

We strive to provide fresh, locally sourced seasonal foods produced by Head Chef Valentino Gentile and his team accompanied by a selection of wines that have been carefully chosen with the advice of our local award-winning supplier, Taurus Wines.

Enquiries & Reservations
01483 208258 pub@whitehorsepub.net

THE
WHITE HORSE
HASCOMBE





FESTIVE MENU



TWO COURSES
£27.00

THREE COURSES
£30.00

STARTERS

- Confit Barbary duck terrine, spring onion, cucumber,
plum chutney, croutes
- Crispy aubergine parmigiana, parmesan foam, romesco sauce (V)
- Prawn cocktail, Bloody Mary gel, shaved apple & celery,
beetroot tapioca crisp
- Red lentil, carrot & coconut soup, lime crème fraîche,
toasted corn bread (V)

MAIN COURSES

- Roast breast of turkey, sage & onion stuffing,
traditional accompaniments
- Roasted venison & streaky bacon, brussel tops,
parsnip purée, red currant jus
- Pan-fried sea bream, chorizo & potato terrine, caponata
- Roasted pumpkin, truffle & wild mushroom risotto (V)

DESSERTS

- Traditional Christmas pudding, brandy cream
- Pecan & pear “cannelloni”, stem ginger, clotted-cream ice cream
- Dark chocolate fondant, Baileys & white chocolate cream,
mandarin sorbet
- Selection of English cheese, chutney & crackers (£3 supplement)

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