



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.

Our menus provide fresh, locally sourced seasonal foods produced by Surrey Life Chef of the Year 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.

The Christmas Menu is available from 30th November to 24th December on a pre-ordered and “whole table” basis.

Enquiries & Reservations
01483 208258 pub@whitehorsepub.net

THE
WHITE HORSE
HASCOMBE





FESTIVE MENU



TWO COURSES
£29.50

THREE COURSES
£35

STARTERS

Chestnut & pancetta Scotch quail egg, celeriac & brussel remoulade, pickled shimeji, apple purée

Grilled polenta, king oyster mushroom, wilted spinach, Jerusalem artichoke purée (vg)

Home hot smoked salmon, quinoa, puy lentil & roasted butternut squash salad

Poached pear & Golden Cross goats' cheese salad, candied walnuts, mulled-wine vinaigrette (v)

MAIN COURSES

Roast breast of turkey, sage & onion stuffing, traditional accompaniments

Maple-glazed pork belly, pork cheek "Mac & cheese croquette", thyme roasted carrots

Pan-fried sea bass, Thai green curry, panko king prawn, sticky jasmine rice (£3 supplement)

Portobello mushroom, spinach & swede "Wellington", truffle mash, Brussel tops (V)

DESSERTS

Traditional Christmas pudding, brandy cream

Mincemeat Bakewell tart, stem ginger, clotted cream ice cream

Chocolate fondant, salted caramel, coffee ice cream

Selection of English cheese, chutney & crackers (£3 supplement)



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