



THE WHITE HORSE QUORN

CHRISTMAS MENU



STARTERS

HAM HOCK TERRINE £8

Served with sliced & toasted ciabatta & fig relish.

SPICY CARROT & SWEETCORN FRITTERS £8

Served with a mint lime yoghurt. GF VE

SOUP OF THE DAY £8

Homemade soup served with fresh white sourdough bread. GE VE

ROASTED MUSHROOM & GARLIC & TARRAGON PATE £8

Served with toasted sourdough & caramelised onion. VE

PRAWN COCKTAIL £8

Atlantic prawns served with prawn marie sauce, salad, fresh bread & lemon. GF

CHIPOTLE BBQ WINGS £9

Chicken or vegan wings coated in chipotle BBQ sauce & sesame seeds. VE

HONEY GRILLED HALLOUMI £10

Served with a roasted fig & serrano ham salad. GF VE

SEAFOOD CHOWDER £10

A chunky, creamy chowder with salmon, smoked haddock, mixed shellfish, peas & potatoes. GF

WHITBY SCAMPI £9

Whole scampi tails in a crisp, golden gluten free breadcrumb. Served with tartare sauce & lemon wedge. GF

COCONUT PRAWNS £11

King prawns coated in coconut crumb and served with chilli mayo. GF

CRANBERRY CAMEMBERT £12

Baked camembert topped with cranberry sauce, thyme & honey with crusty bread. GF

PIGS IN BLANKETS £9

Mini sausages wrapped in bacon and served with marrowbone gravy dip.

Stonebaked Pizzas

THE SANTA MARIA £15

Tomato & basil base, mozzarella cheese & basil leaf. GF VE

THE DEEMING £18

Tomato & basil base, parma ham, whole burrata cheese, pesto, rocket leaf & balsamic glaze. GF

THE CHAVENEY £17

Tomato & basil base, mozzarella cheese, garlic mushrooms, stilton cheese & caramelised onion. GF VE

THE STOOP £17

Tomato & basil base, mozzarella cheese, camembert, bacon & caramelised onion. GF VE

THE FARLEY £17

Tomato & basil base, mozzarella cheese, chicken tikka strips, spring onions, peppers & mint yoghurt. GF

THE PADDOCK £16

Tomato & basil base, mozzarella cheese, bacon, brie & cranberry. GF VE

THE SPRINGFIELD £17

Tomato & basil base, mozzarella cheese, pepperoni, chilli honey & parmesan cheese. GF

THE FALANGA £16

Ricotta base, mozzarella cheese, smoked pancetta, salt & pepper. GF

THE DOCKRAY £18

Garlic butter base, mozzarella cheese, king prawns, smoked haddock, chill flakes & rocket. GF

THE BUDDON £16

Tomato & basil base, feta cheese, roasted butternut squash, spinach & caramelised onion. GF VE

THE CHRISTMAS CALZONE £22

Cranberry sauce base, mozzarella cheese, turkey strips, pigs in blankets & sausage meat stuffing in a folded calzone pizza. Served with skinny fries, onion rings & coleslaw.

2 COURSES FOR £23 / 3 FOR £26 (DISHES IN GOLD QUALIFY)

AVAILABLE ALL DAY MONDAY TO THURSDAY

Dishes marked (GF) of (VE) can be served gluten free & vegan, but must be stated when ordering.

Our allergen recipe sheet is available on request.

MAINS

WILD MUSHROOM & FETA RISOTTO

Arborio rice cooked with wild mushrooms, feta cheese & topped with grated parmesan.

£16

GF
VE

FISH 'N' CHIPS

Beer battered haddock, chunky chips, mushy peas, homemade tartare sauce & a lemon wedge.
(Vegan fish also available - Not gluten free.)

£18

GF
VE

BANGERS & MASH

Trio of flavoured sausages, creamy mashed potato, red cabbage, rich onion gravy & parsnip crisps.
(Vegan sausages also available.)

£18

VE

PIE OF THE DAY

Home made shortcrust pastry pie served with mashed potato, roasted root vegetables & gravy. Ask about today's pie fillings. (Vegan pie available also)

£19

VE

MARMALADE GLAZED HAM & EGGS

Hand carved marmalade glazed ham, two fried eggs, chunky chips, garden peas & piccalilli.

£18

GF

CATCH OF THE DAY

Ask about today's fresh fish special.

POA

GF

CHICKEN SKEWERS & FLAT BREAD

Grilled chicken skewers served on a garlic flatbread with tomato salsa, skinny fries, coleslaw & salad.
(Ask about today's special.)

£21

GF

BEETROOT WELLINGTON

Beetroot mix wrapped in puff pastry and served with sweet potato mash, roasted carrots, beetroot puree & parsnip crisps.

£19

GF

CRANBERRY & CHESTNUT ROAST

Served with mashed potato, red cabbage, brussel sprouts, roasted carrots, parsnip crisps, cranberry sauce & vegan gravy.

£21

GF
VE

TURKEY BALLONTINE

Sausage meat stuffed ballontine of turkey served with mashed potato, red cabbage, brussel sprouts, parsnip crisps, roasted carrots, cranberry sauce & red wine gravy.

£23

GF

PAN FRIED SALMON FILLET

Served with fondant potato, beetroot puree, Winter greens and a white wine & cream sauce.

£25

GF

BLADE OF BEEF

Braised & rolled blade of beef served with leek & chive mashed potato, red cabbage, Winter vegetables & marrowbone gravy.

£26

GF

100z RIBEYE STEAK

Ribeye steak cooked as you like it with garlic mushrooms, grilled beef tomato, onion rings & chunky chips. Served with either blue cheese or peppercorn sauce.

£32

GF

THE CAVEMAN BOARD

Smoked BBQ pork ribs, braised beef brisket, chipotle BBQ wings, onion rings, skinny fries, coleslaw & chilli mayo dip. (Ask about The Caveman Board Challenge.)

£35

GF

2 COURSES FOR £23 / 3 FOR £26 - AVAILABLE ALL DAY TUESDAY TO THURSDAY (DISHS IN GOLD QUALIFY)

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BURGERS

HOME MADE WITH 100% BRITISH BEEF

ALL SERVED WITH SKINNY FRIES & COLESLAW

THE WHITE HORSE BURGER

2 x 4oz smash beef burgers topped with BBQ sauce, maple infused streaky bacon & melted cheddar cheese.

£18

GF
VE

THE YULE BURGER

Plant-based burger topped with a portobello mushroom, melted brie, cranberry sauce, lettuce & a home-made onion ring.

£18

GF
VE

THE BLACK 'N' BLUE BURGER

8oz beef burger topped with stilton cheese, caramelised onion and an onion ring.

£19

GF
VE

MRS KRINGLES CHICKEN BURGER

Grilled chicken breast burger topped with bacon, melted brie, cranberry sauce, lettuce and a homemade onion ring.

£19

GF
VE

SANTA'S GUTBUSTER BURGER

4 X 4oz beef burgers topped with chilli jam, bacon, melted cheddar cheese & onion rings.

£20

GF
VE

VEGAN ALTERNATIVES AVAILABLE ON ALL BURGERS

SIDES

SKINNY FRIES

Crispy skin-on skinny fries.

£5

GF
VE

CHUNKY CHIPS

Home made chunky chips.

£5

VE

THE BIG 'O'S

Home made beer battered onion rings.

£6

GF
VE

SIDE SALAD

House salad with a classic vinaigrette.

£7

GF
VE

GARLIC FLAT BREAD

Flatbread coated in garlic & herb butter.

£7

VE

CHEESY GARLIC FLATBREAD

Flatbread coated in garlic & herb butter & mozzarella cheese.

£8

VE

LOADED FRIES



CHRISTMAS LOADED FRIES

Skinny fries topped with pigs in blankets, turkey strips, mozzarella cheese, cranberry sauce & stuffing. Served with a dipping pot of rich gravy.

£14

GF
VE

BEEF BRISKET FRIES

Skinny fries topped with nacho cheese sauce, slow braised beef brisket & crispy onions.

£14

GF

FOUR CHEESE FRIES

Skinny fries topped with mozzarella, stilton, Brie & parmesan with crispy onions.

£12

GF



Sunday Roasts



ROASTED TOPSIDE OF BEEF OR BLADE OF BEEF £22

Served with a rich marrowbone gravy, parsnip crisps & homemade sausage meat & apricot stuffing. (GF)

ROAST CHICKEN SUPREME £21

Served with a rich chicken gravy, parsnip crisps & homemade sausage meat & apricot stuffing. (GF)

MARMALADE GLAZED HAM £22

Served with a rich chicken gravy, parsnip crisps & homemade sausage meat & apricot stuffing. (GF)

SUNDAY ROAST MIX £27

Sunday roast mix of topside of beef, roast chicken & marmalade glazed ham served with marrowbone gravy and sausage meat & apricot stuffing. (GF)

VEGAN ROAST OF THE DAY £21

Ask about today's vegetarian special. (VE) (GF)

All roast options are served with roast and mashed potatoes, parsnip crisps and & Yorkshire pudding.

Sides of vegetables are served in family style sharing bowls which include, four-cheese cauliflower cheese, maple roasted parsnips & carrots, braised red cabbage, broccoli & green beans.

Sunday Roast Platter for 2

A sharing platter of marmalade glazed ham, roast chicken supremes & sliced roast topside of beef.

All served with roast and mashed potatoes, four-cheese cauliflower cheese, maple roasted parsnips & carrots, braised red cabbage, green beans, broccoli, sausage meat & apricot stuffing, Yorkshire puddings & gravy. (GF)

£60 for 2 people

Sunday roasts & main courses available every Sunday from 12pm till 5pm.
(2 for 1 Pizzas available from 5pm till 9pm)

SANDWICHES

ALL SERVED WITH SKINNY FRIES & A MINI SOUP

BEEF BRISKET BRIOCHE £14

Beef brisket, Swiss cheese & crispy onions in a triple toasted brioche bread sandwich. GF

BACON & BRIE BRIOCHE £14

Bacon, brie & cranberry sauce in a grilled toasted brioche bread. GF VE

MUSHROOM & SWISS CHEESE BRIOCHE £12

Garlic mushrooms, Swiss cheese & garlic alioli grilled toasted brioche sandwich. GF VE

TURKEY & CRANBERRY £14

Turkey, cranberry sauce & stuffing in toasted brioche bread.

AVAILABLE TUESDAY TO SATURDAY 12 - 3 PM
GLUTEN FREE BREAD AVAILABLE - £1 SURCHARGE



DESSERTS

XMAS PUDDING £7

Individual Christmas pudding served with rich brandy sauce. VE

CRUMBLE OF THE DAY £7

Home made crumble of the day served with vanilla custard. GF VE

HOME MADE STICKY TOFFEE PUDDING £7

Sticky toffee sponge pudding served with toffee sauce & salted caramel ice cream. GF

BELGIAN WAFFLES £7

Served with Chantilly cream, biscoff sauce, biscoff crumb & sea salted ice cream. VE

HOME MADE CHOCOLATE BROWNIE £7

Home made chocolate brownie served with vanilla ice cream. GF

DISHES MARKED (GF) OR (VE) CAN BE SERVED
GLUTEN FREE OR VEGAN, BUT MUST
BE STATED WHEN ORDERING.

IF YOU ARE DINING IN THE GARDEN, REMEMBER TO GET YOUR TABLE NUMBER BEFORE ORDERING AT THE MAIN BAR.
YOUR FOOD WILL BE BROUGHT OUT TO YOU.

WE COOK ALL OUR FOOD FROM FRESH, SO PLEASE HAVE A LITTLE PATIENCE DURING BUSY PERIODS.
SO SIT BACK, ENJOY THE PIAZZA AND WE'LL GET YOUR FOOD OUT AS SOON AS WE CAN.