

2012



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The White Horse

Reservations

Our Christmas Fayre Menu is available from
1st to 24th December lunchtime and evenings.

Our À la Carte menu is also
available throughout December

The conference room is available for
private functions up to 20 persons.

The Stables has its own facilities for dining,
entertainment and dancing for
up to 80 persons and can be booked privately.

The Pub/Restaurant can be booked for
various size tables

Christmas Opening Hours

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| CHRISTMAS EVE | 12.00-9.30 (Open all day) |
| CHRISTMAS DAY | 12.00-2.00 (Bookings only) |
| WEDNESDAY 26 th (Boxing Day) | CLOSED |
| THURSDAY 27 th | 12.00-2.00 & 6.00-9.30 |
| FRIDAY 28 th | 12.00-2.00 & 6.00-9.30 |
| SATURDAY 29 th | 12.00-9.30 (Open all day) |
| SUNDAY 30 th | 12.00-9.30 (Open all day) |
| MONDAY 31 st | 12.00-9.30 (Open all day) |
| TUESDAY 1 st JAN (Bank Holiday) | 12.00-6.00 |

For all reservations or enquiries please contact
01462 813364

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The White Horse

High Street, Southill, Nr Biggleswade, Bedfordshire SG18 9LD

Telephone: 01462 813364

Web: www.whitehorsesouthill.co.uk

Christmas Fayre & Christmas Day



Christmas Fayre Menu

Available from 1st to 24th December 2012

£22.50 Inclusive of VAT

Homemade Leek and Potato Soup with Crusty Bread and Butter
Smoked Salmon and Prawn Marie Rose with a Salad Garnish and
Brown Bread and Butter

Smoked Haddock Fishcake with
Lemon Mayonnaise and a Salad Garnish
Chilled Fan of Galia Melon with Serrano Ham



Traditional Roast Norfolk Turkey with Chestnut Stuffing,
Bacon Roll, Roast Potatoes, New Potatoes,
Fresh Sprouts, Carrots and Peas

Grilled Sirloin Steak cooked medium with a Brandy and
Cracked Black Pepper Sauce, Sautéed New Potatoes,
Fresh Broccoli, Carrots and Peas

Oven baked Fillet of Salmon with Herb Crust and
a White Wine and Cream Sauce, Mixed Leaf Salad and New Potatoes

Vegetarian Penne Pasta with Mushrooms, Courgettes,
Red Onions and Peppers in a rich Tomato Sauce
served with Mixed Leaf Salad and Garlic Bread



Traditional Christmas Pudding with Homemade Brandy Sauce

Lime Cheesecake with fresh whipped Cream

Chocolate Junkyard and whipped Cream

OR

Mature Cheddar and Blue Stilton Cheese served
with a selection of Biscuits, Grapes and Celery



Fresh Ground Columbian Coffee, Mince Pie and Mulled Wine

Christmas Crackers also provided.

**A £5.00 per person deposit is required when booking.
We will require your full choice of menu 2 weeks beforehand.**

Book Your Christmas Party With Us!!

*Our fully licensed Stables are available throughout
December for private parties and dinner dances.*

£30.00 per person (inclusive of VAT)

Minimum of 30 people required.

Christmas Day 2012

£60.00 Adult

£30.00 Children under 10 years

Starts at 12.30pm

Complementary Glass of Bucks Fizz on arrival



Homemade Carrot & Coriander Soup
with Herb Croutons and Crusty Bread and Butter

Deep fried Goujons of Lemon Sole
with Lemon & Dill Mayonnaise and a Salad Garnish

Half a Galia Melon filled with Orange Sorbet
and drizzled with Prosecco

Slices of Smoked Duck and Smoked Chicken served on
Mixed Leaves with a Honey and Wholegrain Mustard dressing



Traditional Roast Norfolk Turkey with Chestnut Stuffing,
Bacon Roll, Roast Potatoes, New Potatoes, Sprouts,
French Beans, Carrots and Baby Corn

Medallions of Fillet Steak layered with Black Pudding
and topped with melted Stilton and a Rich Port Sauce,
New Potatoes, Broccoli, French Beans, Carrots and Baby Corn

Pan Fried Gressingham Duck Breast with a Black Cherry,
Thyme and Brandy Sauce served with Sauté Potatoes,
Broccoli, French Beans, Carrots and Baby Corn

Pan Fried fillet of Sea Bass served on a bed of Linguini
with a Creamy King Prawn sauce and a Mixed Leaf Salad
Char-grilled Peppers filled with a Ratatouille of Mediterranean
Vegetables served on a bed of lightly spiced Cous Cous



Traditional Christmas Pudding with Homemade Brandy Sauce

Chocolate Lovin' Spoon Cake with Vanilla Ice Cream

Homemade Ginger and Lime Cheesecake with fresh whipped Cream

Homemade Kiwi & Orange Tart with fresh whipped Cream

OR

A selection of British and Continental Cheeses
served with Biscuits, Grapes and Celery



Fresh Ground Columbian Coffee, Mince Pies and Mulled Wine

Christmas Crackers and Party Hats

**We require a £15.00 non refundable deposit
per person when booking.**

**We also require your full choice of menu and
balance to be paid in full before 14th December 2012.**