



*Join us this
Christmas*

**Delicious festive food
and drink with family
and friends.**



JOIN US THIS CHRISTMAS

**From intimate family gatherings to festive fun
with friends, we've got you covered!**

How To Book

Bookings can be made via our website, phone and email,
or just pop in and have a chat with the team.

liberationgroup.com/white-horse/christmas

01534 730423

WhiteHorse@liberationpubco.com

White Horse, The Dicq, St. Saviour, Jersey, JE2 7PD

Important Info

- Festive Menu and Sharing Board Menu available
November 6th 2023 - January 7th 2024, excluding
December 25th, 26th, 31st and January 1st.
- We require a £10/pp deposit to confirm Festive Menu
and Sharing Board Menu bookings, and a £25/pp deposit
for Christmas Day bookings.
- Pre-orders are required for all bookings,
and these can also be made for drinks.
- Other promotions (including Liberation Wednesday discount) do not
apply to the Festive Menu or Sharing Board Menus.
- View full Terms & Conditions on our website: liberationgroup.com/christmas







Christmas Day

Starters

Duck liver mousse

Spiced plum chutney, pickled carrots, brioche

Severn & Wye smoked salmon and Jersey crab salad

Green apple, avocado, fennel, brown crab mayo

Heritage squash, cider and chestnut soup

Sourdough, baked apple butter (v)

Jerusalem artichoke and caramelised onion tart

Soused pear, truffle vinaigrette (ve)

Mains

All served with roast potatoes, winter greens, maple-roast root vegetables, and jugs of gravy for the table

Kelly Bronze turkey breast, pork and chestnut stuffing

Pigs in blankets, mulled wine cranberry sauce

Aberdeen Angus aged beef sirloin

Yorkshire pudding, parsley and shallot crumbed carrot, horseradish sauce

Whole baked plaice

Jersey mussels, Cafe de Paris butter, pickled fennel, samphire

Heritage squash, beetroot and chickpea Wellington

Celeriac purée, spiced plum ketchup, wild mushroom gravy (v) (veo)

Puddings

Traditional Christmas pudding

Thick pouring brandy cream, redcurrants (v)

Dark chocolate mousse

Caramelised pear, hazelnut, honeycomb (v)

Prosecco poached pear

Saffron, blackberry sorbet, maple granola (ve)

British cheese

A selection of cheese, quince jelly, crackers, chutney

(Can't decide? Cheese available as an additional course for just £5/pp)

To Finish

Tea and filter coffee, handmade chocolate truffles

£74.95

Festive Menu

Starters

Jerusalem artichoke, leek and Gruyère soup

Crème fraîche, sourdough, burnt shallot butter (v)

Butternut squash carpaccio

Smoked chilli jam, sage crisps, whipped feta, pumpkin seed dukkah (ve)

Duck liver mousse

Spiced plum chutney, pickled carrots, brioche

Whipped Severn & Wye smoked mackerel

Beetroot tartare, capers, dill, rye toast

Mains

Kelly Bronze turkey ballotine

Goose fat roasties, winter greens, pigs in blankets, mulled wine cranberry sauce

Slow-cooked blade of Aberdeen Angus beef

Bourguignon sauce, glazed carrot, smoked parsnip mash

Roasted fillet of hake

'Nduja butter, potato gnocchi, tomato, olive and caper sauce

Celeriac and mushroom pasty

Golden beetroots, hassleback potatoes, black kale, mushroom gravy (ve)

Puddings

Spiced sticky date pudding

Jersey Dairy rum and raisin ice cream, butterscotch sauce (v)

Dark chocolate mousse

Caramelised pear, hazelnut, honeycomb (v)

Gingerbread spiced creme brûlée

Candied oats, brown sugar shortbread (v)

Toffee apple, fig and chestnut crumble

Jersey Dairy salted caramel ice cream or custard (v)(veo)

Additions

British cheese, quince jelly and crackers + £12pp

Handmade chocolate truffles + £4.5pp

Viennese mince pies with clotted cream + £4pp

£38.95





Festive Sharing Boards

Each board serves 4-6 people

Butcher's Board £40

Turkey and sage sausage rolls, mulled wine cranberry sauce, honey-glazed pigs in blankets, Stornoway black pudding Scotch eggs, English mustard mayonnaise

Fisherman's Board £45

Whipped Severn & Wye smoked mackerel, treacle-cured smoked salmon, sourdough, pickled cucumber, little prawn cocktails, devilled whitebait, tartare sauce

Camembert Board £35

Rosemary-baked Camembert, garlic buttered dipping bread, pigs in blankets, pickles, sticky onion marmalade

Charcuterie Board £40

Suffolk salami, pork rillettes, air-dried ham, duck liver mousse, spiced plum chutney, celeriac remoulade, house pickles, toasted sourdough

Plant-based Board £35

Mushroom and black bean sausage rolls, smoked chilli jam, roasted squash hummus, dukkah, grilled sourdough, chicory and gem salad, beetroot falafel, tahini yoghurt, root vegetable crisps



For a group of 20 we recommend ordering 4 boards to enjoy a good selection.

Ask the team if you'd like more info!

Allergen Info -

(v) Veggie friendly, (ve) Vegan, (veo) Vegan option available on request. Ask a team member for gluten-friendly options. Please inform a member of our team of any allergies before placing your order. We cannot guarantee the absence of all allergens in our dishes.

Festive Drinks



We have a fantastic choice of seasonal drinks, award-winning Liberation beer and festive cocktails to enjoy with your Christmas meal!

You can pre-order bottles of still or sparkling wine when making your booking from the list below...

Sparkling

Belstar Prosecco NV - Veneto, Italy // 32
fresh citrus fruits and a touch of sweet melon

Palmer & Co Brut Reserve NV - Champagne, France (ve) // 65
white fruit, harmonious and structured

White

La Maglia Rosa Pinot Grigio IGT Provincia di Pavia - Campania, Italy (ve) // 29
crisp, fruity and floral

Johnson Estate Sauvignon Blanc - Marlborough, New Zealand // 34
passionfruit and grapefruit

Rosé

Journey's End Wild Child Grenache Rose - Western Cape, South Africa (ve) // 30
pale and dry, berry fruit

Red

The Paddock Shiraz - Murray Darling, Australia (o) // 28
red berries and peppery spice

Domaine St Jacques Organic Cotes du Rhone Rouge - Rhone Valley, France (o) // 33
redcurrant and liquorice

ve: vegan o: organic
(All prices by the bottle)

Book now or make an enquiry:

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OCCASIONS

Looking for a space to celebrate?

We are the perfect place for semi-private festive gatherings!

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LIBERATION
— PUBS & BARS —

