



THE WHITE HORSE
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AT THE WHITE HORSE



To find out more about spending Christmas with us,
visit liberationgroup.com/christmas

WELCOME TO CHRISTMAS AT THE WHITE HORSE



Whether it's Christmas Day, your work Christmas party, a small gathering of family and friends, and everything in between, we have menus for every festive occasion.

Take a look at our traditional Festive and Christmas Day menus.

To make your booking as easy as possible have a read through the How To Book section and let us take the stress out of booking. If you have any questions at all, please don't hesitate to get in touch and we will do our best to accommodate. We look forward to celebrating the festive season with you.

Happy Christmas from everyone at the White Horse.



FESTIVE MENU

3 COURSES £25 / KIDS £12.50

STARTERS

Chicken liver pâté, brioche toast
Liberation Ale chutney

Celeriac, hazelnut & truffle soup (ve)
Grilled sourdough

Almond & panko breadcrumb brie (v)
Mulled wine cranberry sauce, apple salad

Tempura king prawns
Sweet chilli sauce, lemon

MAINS

Roast ballotine of turkey, bacon, stuffing &
cranberry sauce (gfo)
Pigs in blankets, roast potatoes, root vegetables,
red cabbage, winter greens, turkey gravy

8oz sirloin steak, hand cut chips
(£3 per person supplement)
Flat cap mushroom, onion rings, pepper sauce

Sea bass & herb crust
Wilted greens, crushed new potatoes, leek,
bacon & white wine sauce

Cod & salmon fish cakes
Hollandaise sauce, winter greens

Cumin butternut squash, lentil &
chickpea wellington (ve)
Roast new potatoes, winter greens,
roast carrots, vegan jus

PUDDINGS

Butcombe ale Christmas pudding
Brandy custard

Apple & blackberry crumble (v)
Vanilla ice cream

Triple chocolate brownie (v)
Salted caramel ice cream, popcorn

NY baked cheesecake (v)
Winter fruit compote, Chantilly cream

VEGAN FESTIVE MENU

3 COURSES £25

STARTER

Celeriac, hazelnut & truffle soup (ve)
Grilled sourdough

MAIN

Cumin butternut squash, lentil & chickpea
wellington (ve)
Roast new potatoes, winter greens,
roast carrots, vegan jus

PUDDING

Chocolate & orange mousse cake (ve)
Vegan ice cream



TAILOR YOUR CELEBRATION

Ask us about our
buffet options for
your festive parties.

CHRISTMAS DAY MENU

£50 PER PERSON / KIDS £25

ARRIVAL

Glass of prosecco on arrival
Cheddar, blue cheese & thyme puff pastry straws (v)

STARTERS

Almond & panko breadcrumb brie (v)
Mulled wine cranberry sauce, apple salad

Chicken liver pâté, brioche toast
Liberation Ale chutney

Celeriac, hazelnut & truffle soup (ve)
Grilled sourdough

Stout cured smoked salmon
Pickled cucumber, dill & mustard sauce, watercress

MAINS

Roast turkey breast, chestnut, pork & herb stuffing (gf)
Pigs in blankets, roast potatoes, root vegetables, winter greens, turkey gravy, cranberry sauce

Fillet of beef & wild mushrooms (gf)
Pearl onions, pancetta, red wine sauce, roast potatoes, roast carrots

Herb crusted Cornish hake & mussels
New potatoes, sea vegetables, spinach, garlic & lemon butter

Cumin butternut squash, lentil, chickpea wellington (ve)
Roast new potatoes, winter greens, roast carrots, vegan jus

PUDDING

Butcombe ale Christmas pudding
Brandy custard

Apple & blackberry crumble (v)
Vanilla ice cream

Triple chocolate brownie (v)
Salted caramel ice cream, popcorn

NY baked cheesecake (v)
Winter fruit compote, Chantilly cream

TO FINISH

Tea, filter coffee & festive petit fours

VEGAN CHRISTMAS DAY MENU

£50 PER PERSON

ARRIVAL

Glass of prosecco on arrival
Pecan & sage stuffed dates (ve)

STARTER

Celeriac, hazelnut & truffle soup (ve)
Grilled sourdough

MAIN

Cumin butternut squash, lentil, chickpea wellington (ve)
Roast new potatoes, winter greens, roast carrots, vegan jus

PUDDING

Chocolate & orange mousse cake (ve)
Vegan ice cream

TO FINISH

Tea, filter coffee & vegan mince pies (ve)



HOW TO BOOK

Christmas is all about enjoying time with family and friends, so we try to make the booking process as easy as possible.

The festive menu will be available from 25th November - 24th December. The Christmas Day menu is available only on 25th December.

For Christmas Day bookings a non-refundable deposit of 50% is required and full payment by 18th December. For all other festive menus a non-refundable deposit of £10pp is required to confirm a Christmas booking. Your booking is confirmed on receipt of deposit.

Pre-orders will be required 7 days before the booking date. Please pick up a Booking Form from the bar or download from the website to complete menu choices for each member of your party.

If you would like to pre-book wines, please let us know when you book your table or at any point up until 7 days ahead of your booking.

Kids menu recommended for little ones and children 12 years and under.

Other promotions including Inndulgence Wednesday discount does not apply to any Festive/Christmas menus.

ALLERGEN INFORMATION

(v) – not just for veggies, (ve) – not just for vegans, (gf) – gluten free, (gfo) – gluten free option available.

Please always inform a member of our team of any allergies before placing your order, as not all ingredients can be listed. Detailed allergen information is available upon request. Our fish dishes may contain small bones, please take care.

We cannot guarantee the total absence of allergens in our dishes.