



# The White Horse Eaton Bray

## Christmas day 2015

### *amuse bouche*

(v) roast asparagus, mozzarella and pesto risotto ball on pastry spoons

### *soup*

(v) butternut squash with curried parsnip crisp

### *fish course*

prawn & smoked salmon champagne roulade

### *palate cleanser*

mango & passionfruit sorbet

### *starters*

(v) breaded camembert on oak leaves with fig & plum relish  
crayfish tail, crispy bacon & lobster meat cocktail

duck & green peppercorn terrine with melba toast, apple pear & plum chutney

### *mains*

traditional roast turkey with all the trimmings

smoked goose breast, blueberry & port jus, baby vegetables, parsnip & spring  
onion potato cake

prosciutto monkfish on homemade thai red paella

(v) courgette, brie and almond crumble with roast potatoes, vegetables &  
yorkshire pudding

### *desserts*

salted caramel brulée cheesecake with cappuccino ice-cream

warm dark chocolate truffle torte & raspberry puree

cheese board selection

christmas pudding with brandy sauce

£69.95

