



Our Festive Menu

Chef's home-made soup of the day

Served with our homemade baked bread (V)(GF) bread available

Rosary goats cheese & chive soufflé

Served with baby leaves and chilli beetroot (V)

Winter salad

Red chicory, chick peas, beetroot, cobnuts, rocket, roasted butternut squash sprinkled with pomegranate seeds (V) (GF)

Wild boar scotch egg

Served with our homemade piccalilli

Home smoked locally caught trout pate

Served with horseradish crème fraiche a caper & orange salad, homemade sour dough toast

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Roast local free range turkey

With chestnut, cranberry apricot and sausage stuffing, pigs in blankets, prune brochette, seasonal vegetables

And roasted herb mid potatoes (GF gravy available)

Local game pudding

Topped with crispy onions served with mash potato, seasonal vegetables and homemade gravy

Pan roasted whole seabass

Seasoned with rosemary oil and sea salt served with homemade fries and a rocket & Twineham Grange cheese (GF)

Half roasted butternut squash

Stuffed with bulgar wheat, beetroot, cherry tomatoes, fennel and cranberries (V) (GF)(Vegan)

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Traditional christmas pudding served with a brandy sauce (GF) available

Bramley apple & cranberry crumble served with mince pie ice cream

'The White Dog Inn' sherry trifle

Rich chocolate tart served with crème fraiche

Selection of English cheeses £3.50 extra

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Coffee & Homemade Chocolates



£28.00 per head

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A 10% service charge will be added to your final bill, we do require a £10.00 pp deposit at the time of booking this is non refundable, pre orders are required for tables over 4, some dishes may contain shot and nuts, please make us aware of any food allergies. GF options available.