



Our Festive Menu

Chef's home-made soup of the day
Served with Lighthouse Bakery Bread (V)(GF)

Baked camembert

Studded with garlic & rosemary served with crostini & our homemade red onion marmalade

Warm winter salad

Red chicory, pan roasted pigeon breast, walnuts, fig, toasted seeds and rocket
(vegetarian option available) (V)

Smoked Haddock Kedgeree arancini

Served in a leek veloute sauce

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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

Roasted cod fillet

With a herb crust served on mash potato topped with wilted spinach and hollandaise sauce

Local game pie

Pheasant, duck & venison with roast potatoes and seasonal vegetables

Fresh homemade gnocchi

With wild mushrooms, herbs, white wine cream sauce and Twineham Grange cheese topped with rocket

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Traditional Christmas pudding served with a rum butter

Chocolate & chestnut roulade served with local double cream

'The White Dog Inn' sherry trifle

Old fashioned syllabub served with homemade shortbread

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Coffee & Homemade Chocolates

£27.50 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 larger parties a week in advance, some dishes may contain shot, please make us aware of any food allergies. GF options available.