



THE WHITE HORSE STEYNING

CHRISTMAS MENU

AVAILABLE FROM 28TH NOVEMBER – 23RD DECEMBER 2026



*Please note that a £10pp deposit is required.



2 Courses from £29.95

3 Courses from £37.95



Add a festive drink...

Warming winter Mulled Wine, infused with fresh orange, cinnamon, and star anise
£6.50

Crisp glass of Prosecco, edible gold perfect for toasting the season!
£7.50

Below' Winter Punch
Aperol spritz
£9.50

Christmas Mistletoe
Hugo Spritz with Cranberries
£9.75

TO START

FESTIVE SPICED CARROT SOUP ve

A warming carrot soup infused with festive spices, herb pesto oil, garlic croutons

FESTIVE HOLIDAY HUMMUS ve vg

Tomatoes, Cucumber, Olives, Pecans, Pomegranate Seeds, Parsley & Dill, Pita chips

DUCK & ORANGE PÂTÉ gfo

Cranberry & Orange Chutney, Cornichons, Toasted Bread

CURED HAM with PEACH & MELON

Fresh orange melon, Italian cured ham, pomegranate seeds, sweet peach, roquette salad, balsamic glaze

TRIO OF SEAFOOD + £4.00 *supplement

Crayfish Marie-rose in baby gem, smoked salmon crostini, tempura prawns, sweet chilli dipping



THE CHRISTMAS DINNER BURGER + £4.00 *supplement

Beef burger, slice of turkey breast, pork stuffing, gooey brie & Cranberry sauce stuffed in a brioche bun. Pig in blanket, festive slaw & gravy + choice of hand cut chips or roast potatoes



DECK YOUR DISH

Pigs in Blankets gf £6

Cauliflower Cheese £6

Garlic & Rosemary Roast Potatoes £6

SWEET TREATS

BAILEYS CARAMEL SUNDAE

Profiteroles, Baileys Caramel Sauce, Chantilly Cream, Chocolate Chunk Ice Cream, Wafer

TRADITIONAL CHRISTMAS PUDDING

Brandy Sauce

Vegan alternative available with vegan ice cream

CHERRY AMARETTO CHEESECAKE

Forest Fruits, Vanilla Bean Ice Cream, Chocolate Drizzle

Vegan & Gluten Free

LIMONCELLO AFFOGATTO

Vanilla Gelato "drowned" with Hot Espresso, Limoncello, Crushed Amaretto Biscuit

MINI TRIO OF CHRISTMAS TREATS

Christmas Cake, Chocolate Truffle & Mince Pie with brandy butter



LOCAL FESTIVE CHEESEBOARD (£2.50 supplement)

Artisan Crackers, Celery, Apricots, Festive Chutney, Chocolate Bark

THE MAIN EVENT

WHITE HORSE FESTIVE TURKEY gf

Hand Carved Slow Roast Turkey Breast, Home Roasted Ham & Homemade Sage & Apricot Stuffing, garlic & rosemary Roast potatoes, Pigs in Blankets, Roasted Carrots & Parsnip, Braised Red Cabbage, Roasted Garlic Sprouts, Rich Gravy

HOUSE SMOKED GUINNESS BRAISED BRISKET gf

Creamy Horseradish Mash Potatoes, Roasted Carrots, Braised Red Cabbage, Seasonal greens, Rich Guinness Jus

ROASTED LEMON SOLE gf

Chorizo & Butterbean Cassoulet, Tenderstem Broccoli and Crushed New Potatoes

ROASTED BUTTERNUT SQUASH, MUSHROOM & PEPPER WELLINGTON ve vg

Roast Potatoes, Red Cabbage, Roasted Carrots & Parsnip, Roasted Garlic Sprouts, Plant-Based Jus



*Excludes Sunday Lunches. A pre-order is required.
Menu runs from 28th November to Tuesday 23rd December.
Please pre order and book in good time with a deposit of £10 per person to secure any booking (NON REFUNDABLE).



All menu selections must be completed & returned no later than 14 days prior to your party. If you have any type of food allergy or dietary requirements, please contact us to discuss.



To book a table please call
01903 814084



or contact@
thewhitehorsesteining.co.uk



The White Horse,
23 High Street, Steyning,
West Sussex, BN44 3YE



= Vegetarian = Vegan
= Gluten Free = Gluten Free Options