# THE WHITE HORSE SUNDAY MENU

# Starters

#### Soup

Homemade soup of the day served piping hot with a warm bread roll and netherend butter. Ask your server for today's flavour 6

#### **Prawn Cocktail**

Plump Greenland prawns nestled on crisp, shredded iceberg lettuce in our own marie rose sauce, sprinkled with smoked paprika and finished off with a wedge of lemon 7

#### **Halloumi Fries**

Authentic Cyprus haloumi dusted with oregano seasoned flour deep fried till crisp accompanied with smoked paprika mayo 7

#### Olives and Focaccia

Marinated mixed olives with our made in house focaccia accompanied by a balsamic and oil dip 6

# <u>Mains</u>

Traditional Sunday Roast. Choose from a:

Succulent slow roast topside of English beef 17

Tender chicken breast filled with sage and onion stuffing and wrapped in parma ham 15

Mushroom and mixed bean roast (plant based) 15

Children's or small size Sunday Roast Available

All served with roast maris piper potatoes, yorkshire pudding, sauteed hispi cabbage and leeks, roast root vegetables and our own delicious gravy.

Plant based roast served with roast maris piper potatoes, roast root vegetables and fine green beans.

# **Chicken And Chorizo Salad**

Whole chargrilled chicken breast with strips of spicy chorizo served on a mixed salad with our tangy house dressing and finished off with creamy caesar sauce 15

#### **Goats Cheese Salad**

Pan fried tangy goat's cheese and earthy beetroot and toasted walnuts served on mixed leaves with cherry tomatoes and cucumber drizzled with our own flavourful dressing 14

### **Fish and Chips**

Fillet of creamy white skinless haddock deep fried in our local ale beer batter, served with Koffman chunky chips and a choice of sweet garden or earthy mushy peas. It doesn't get more traditional than this 15

#### Mixed Bean and Vegetable Chilli

Earthy mixed beans with mushrooms and sweet peppers in a smoky chilli sauce. Served on fluffy basmati rice with seasoned nachos and guacamole. (Plant based) 15

#### <u>Sides</u>

Koffman Chunky Chips £3
(add cheese for £1)
Seasonal Vegetables £3
Mixed Salad £3.5
Bread Rolls & Netherend Butter £2.5

# Please see our specials board for more choices

# **Puddings**

# **Sticky Toffee Pudding**

Date and treacle sticky toffee pudding coated in a rich toffee sauce, served with a jug of hot vanilla custard or double cream. A must try for pudding lovers 6

#### White Chocolate Cheesecake

Indulgent white Belgian chocolate folded into silky mascarpone cheese and whipped double cream housed on a buttery biscuit base and drizzled with a red berry syrup 7

# **Traditional Fruit Crumble**

Seasonal fruit poached to tender perfection and topped with a buttery vanilla scented crumble. Served with a jug of hot custard or madagascan vanilla ice-cream 6

# Fresh Mint and Honey Panacotta

Creamy panacotta flavoured with fresh mint. Drizzled with honey and sprinkled with chocolate flakes 6

### Ice-cream

A selection of ice-cream flavours available at £2 per scoop. Please ask for current flavours

If you have any dietary requirements or allergies, please speak with a staff member and we will be happy to assist you with your order

All of our dishes are freshly made to order. During busy periods, it might take us a little longer to deliver your meal to your table.

Please have patience with us, it will be worth the wait!