



MOTHER'S DAY SUNDAY 30TH MARCH

STARTERS

PITTA, HOUMOUS & OLIVES

Toasted pitta bread with jalapeño houmous, mixed Chalkidiki & Kalamata olives, with red pepper & garlic marinated in Herbes de Provence. **V VE GF DF**

PRAWN COCKTAIL

The classic, still hits the spot! Extra large cold water cocktail prawns, homemade Marie Rose & Cognac sauce finished with a large crevette & served with granary bread. **GF* DF***

GARLIC MUSHROOMS

Creamy white wine, garlic & tarragon baby button & chestnut mushrooms.
Sourdough toast. **V VE GF***

HOMEMADE SOUP

Homemade creamy leek & potato soup & a thick slice of Hobb's House bread. **V GF***

PARFAIT

Smooth duck liver and port parfait, granary toast, dressed salad garnish & balsamic syrup. **GF* DF***

SMOKED SALMON

Severn & Wye traditional oak smoked salmon, gravadlax dressing, granary bread, dressed salad garnish & balsamic syrup. **GF* DF***

WALDORF SALAD

Dressed butterhead salad, crumbled grade A Stilton, sliced pear, caramelised walnuts & balsamic syrup. **V VE* GF DF***

BAKED CAMEMBERT SHARER*

Baked French Camembert D'Isigny Ste Mère cheese scored with garlic, rosemary & EVOO. Baked French baguette and homemade chutney. **V GF***

*To be shared between two - one Camembert order will count as two starters



THE ROASTS

ABERDEEN ANGUS ROAST SIRLOIN OF BEEF

28 day dry aged on the bone pure bred Aberdeen Angus cooked pink, rich beef pan juice gravy with Madeira & red wine with a Yorkshire pudding.

GF* DF*

FREE RANGE ROAST CHICKEN SUPREME

Free range, English chicken supreme roasted with a lemon and herb butter, chicken pan juice gravy with Somerset cider, sage & onion stuffing with a Yorkshire pudding.

GF* DF*

VEGETARIAN ROAST

Delicious mix of brown rice, mixed seeds, cranberries & mushrooms topped with cranberry sauce & melted Cheddar. Vegetarian mushroom & Marsala wine gravy with a vegetarian Yorkshire pudding.

V VE* GF* DF*

All served with:

Goose fat roasted potatoes

(Sunflower herb roasties for vegetarian option if required)

Steamed green vegetables

Heritage tricolour carrots

Our signature Barber's Vintage Cheddar cauliflower & broccoli cheese

5 Spice & red wine braised red cabbage

Sauces available on request:

Horseradish cream, cranberry & port sauce

English mustard, Dijon mustard, wholegrain mustard, French mustard

mint sauce, mint jelly, chilli apple jelly, Bramley apple sauce

V
Vegetarian

VE
Vegan

DF
Dairy Free

GF
Gluten Free

*
Adjustment Available

P U D D I N G S

CHOCOLATE BROWNIE

Our homemade recipe, rich gooey chocolate brownie, served warm with salted caramel sauce.

V

Pouring cream or vanilla ice cream

BAILEYS CHEESECAKE

Our famous cheesecake. Biscuit base with luscious whipped cream cheese topping, laced with Baileys Irish Cream Liqueur.

V GF

Pouring cream or vanilla ice cream

STICKY TOFFEE PUDDING

Our own homemade sticky toffee pudding, made with black treacle, chopped dates and dark rum.

V

Pouring cream, vanilla ice cream or custard

PASSIONFRUIT POSSET

Homemade delicious passionfruit posset, topped with fresh passionfruit seeds and a homemade buttery shortbread biscuit. Prosecco chaser.

V

AFFOGATO

Two scoops of vanilla ice cream and fresh hot Italian espresso.

V GF* DF* VE*

OREO SUNDAE

Chocolate fudge sauce, vanilla ice cream, Swiss chocolate ice cream, Oreo pieces, whipped cream, flake & wafer.

V DF* VE*

BLACK FOREST SUNDAE

Morello cherry sauce, Swiss chocolate ice cream, chocolate cake pieces soaked in Kirsch, Griottine cherries, whipped cream, flake & wafer.

V

CHEESEBOARD [⊕]£3

Fine English Artisan cheeses. Vintage Barbers Cheddar, Isle of Wight Blue & Bath Soft. Celery, grapes, chutney, apple & crackers.

V GF*

V
Vegetarian

VE
Vegan

DF
Dairy Free

GF
Gluten Free

*
Adjustment Available



M O T H E R ' S D A Y
S U N D A Y 3 0 T H M A R C H

Two course minimum
Pre-order required

2 C O U R S E S

£31pp

3 C O U R S E S

£36pp

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INFO&WHITEHORSEINNMARK.COM

**A 10% SERVICE CHARGE WILL BE ADDED TO ALL TABLES
THIS IS OPTIONAL FOR TABLES OF 6 GUESTS OR UNDER**

MOTHER'S DAY CHILDRENS MENU 1 2 YEARS AND UNDER

T O S T A R T

PITTA & DIP

Toasted pitta bread, batons of carrot & cucumber with a homemade tomato dip

GF* DF V VE

F O R M A I N S

ROAST

Smaller versions of our Roast Beef or Roast Chicken with Yorkshire Pudding & Stuffing.

All with Roast potatoes, gravy, sides and veg.

GF* DF*

F O R P U D D I N G

MINI SUNDAE

Chocolate fudge sauce, vanilla ice cream, Oreo pieces, marshmallows, whipped cream, flake & wafer.

V GF* DF* VE*

**Two course minimum
Pre-order required**

2 C O U R S E S
£20pp

3 C O U R S E S
£25pp

V
Vegetarian

VE
Vegan

DF
Dairy Free

GF
Gluten Free

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Adjustment Available