



**White Horse
Hotel**

Romsey



**Make this
Christmas**
Unforgettable



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Discover Romsey *this Christmas*

Bring loved ones, friends and colleagues together at The White Horse, Romsey and make this festive season unforgettable. Whether you're joining us for a Christmas party, a relaxing break away with family, or dining with us over this festive time, we're here to ensure you have an indulgent and relaxing experience.

Based in the heart of Romsey, our award-winning hospitality, cosy rooms and traditional-yet-refined festive dining options make The White Horse the perfect backdrop to your Christmas and New Year celebrations.

Let us take care of you this Christmas. To book your festive package or event, call us on 01794 337810 and speak to our friendly team.

Festive Dining

It's the most wonderful time of the year so whether you're planning to meet up with friends or spending time with the family this Christmas, our chefs have curated a truly festive menu, packed full of the season's best flavours.

Festive dining is available throughout December. Festive Lunches are available between 12 noon and 3pm. Festive Candlelit Dinners are available between 6pm and 8.30pm.

Festive Lunch

Two Courses: £29.00 per Adult

Three Courses: £35.00 per Adult

Festive Candlelit Dinner

Three Courses: £35.00 per Adult

Children are charged at half adult price



To book, call 01794 337810

Pre-booking, prepayment and preordering are essential.
For full terms and conditions please see page 19.

Starters

Sweet Potato, Squash & Ginger Soup,
toasted pumpkin seeds, chive oil

VE, GF ON REQUEST CE

Chicken & Black Pudding Terrine,
piccalilli, hazelnut & chicken skin crumb

CE, G, N, SD, MU

Truffle & Wild Mushroom Parfait,
Crispy onion, pickled mushrooms,
port reduction, rosemary focaccia crisp

V, GF ON REQUEST CE, D, E, G, N, MU, SD

Gin Cured Chalk Stream Trout,
sesame mayonnaise, celeriac, caviar,
lime cucumber & coriander salsa

GF ON REQUEST CE, F, MU, SD, E, SE

Mains

Roasted Turkey Breast,
cranberry & sage stuffing,
pig in blanket, herb roasted potatoes,
honey roasted vegetables, red wine gravy

GF ON REQUEST CE, D, G, MU, SD, S

Smoked Haddock & Pancetta Chowder,
poached duck's egg, parsley, chive oil

GF CE, D, E, F, MU, SD

Guinness Braised Ox Cheek,
pomme purée, beef sauce, kale,
king oyster mushroom

CE, D, G, MU, SD

Caramelised Onion Risotto,
Old Winchester, panko hen's egg,
crispy sage, chive oil

V, VE & GF ON REQUEST CE, D, E, G, MU, S

Desserts

Christmas Pudding, brandy anglaise,
cranberry & orange compote

VE ON REQUEST D, E, N, G, SD

Dark Chocolate Crémeux,
candied hazelnuts, chocolate soil,
raspberry sorbet **V, GF** D, E, N, S, SD

Banoffee Crème Brûlée,
caramelised banana,
whipped mascarpone, caramel
sauce, ginger Hobnob biscuit

V, GF ON REQUEST D, E, G, S, SD

Choux Bun, diced pear compote,
crème pâtissière, pear &
Prosecco sorbet **V** D, E, G, SD



Festive Party Nights

Grab your friends, family or colleagues and celebrate at one of our Christmas Party Nights. Think good food, good music and plenty of Christmas cheer. Available on selected dates in December – don't delay and book today! Over 18s only.

Please see page 5 for our menu.

Sunday to Thursday
£44.00 per Adult

Friday & Saturday
£47.00 per Adult

To book, call 01794 337810

Pre-booking, prepayment and preordering are essential.
For full terms and conditions please see page 19.



Festive Tribute Nights

It's time to dust off those dancing shoes, grab your friends, family or work colleagues and join in one of fantastic festive Tribute Nights. With a line-up of three all-time favourites bringing their classic hits with a festive twist. These are nights not to be missed. The evening includes a festive two-course buffet, followed by live entertainment. Places are limited so don't delay!

5th December
Phil Collins Easy Lover by Andy Rafferty

12th December
Tom-Tastic by Martin Jarvis

19th December
Bubl  The Show By Patrick Corcoran

£36.00 per Adult



Christmas Day Lunch

Enjoy tidings of comfort, good food and merriment with your nearest and dearest. Indulge in our scrumptious five course festive menu and let us handle Christmas this year. So... sit back, relax and create some unforgettable memories together.

Christmas Day Lunch is served from 12 noon.

£119.00 per Adult, £52.00 per Child

Christmas Day Lunch is included in the two- and three-night Christmas Residential Package – see page 10 for details.



To book, call 01794 337810

Pre-booking, prepayment and preordering are essential.
For full terms and conditions please see page 19.

Canapés

Smoked Salmon Cannelloni,
dill & lemon cream cheese, caviar **GF** D, F, SD

Mushroom Parfait En Croûte, crispy onions
V, GF ON REQUEST CE, D, E, G, MU, S, SD

Starters

Jerusalem Artichoke Soup, pancetta lardon,
smoked rapeseed oil **V & VE ON REQUEST, GF** CE, S, SD

Chicken & Parma Ham Ballotine,
pistachio mousse, date purée, focaccia crisp
GF ON REQUEST CE, D, E, N, SD

Scallop, Crab & Apple Raviolo,
samphire, langoustine bisque, oyster leaf
C, CE, D, E, G, MO, MU, SD

Roasted Leek, Rosemary & Goat's Cheese Tart,
hazelnuts, crispy sage, truffle honey dressing
V, VE ON REQUEST D, G, N, MU, SD

Mains

Traditional Turkey Breast, cranberry & sage stuffing,
pig in blanket, herb coated chateau potatoes,
red wine & cranberry jus **GF ON REQUEST** CE, D, G, MU, SD, S

Fillet of Beef Rossini, chicken liver parfait,
oyster mushroom, crouton, truffle shaving,
herb coated chateau potatoes, Madeira ju
GF ON REQUEST CE, D, E, G, MU, SD

Herb Crusted Salmon Fillet, new potatoes,
braised leek, apple, caper, langoustine,
watercress purée **GF ON REQUEST** C, CE, D, F, G, SD

Wild Mushroom, Chestnut & Tarragon Pithivier,
pomme purée, truffle pesto, king oyster mushroom,
port reduction **V, VE ON REQUEST** CE, D, G, N, SD

Palate Cleanser

Lemon, Raspberry &
Prosecco Sorbet **V, VE, GF** SD

Desserts

Steamed Christmas Pudding,
cranberry & orange compote,
brandy anglaise
VE ON REQUEST D, E, N, G, SD

Classic Apple Thin,
cranberry & port gel, caramelised
apple, apple cider sorbet
V, VE ON REQUEST G, SD

Salted Caramel Tart,
almond nougatine, chantilly,
almond ice cream **V** D, E, G, N, SD

Hampshire, Isle of Wight
& Wiltshire Cheeses, chutney,
candied walnuts, crackers,
frozen grapes
V, GF ON REQUEST D, G, N, MU, SD



Christmas Residential Packages

This Christmas our home is your home at The White Horse Hotel. Relax and unwind while our dedicated team ensures your stay is as comfortable and enjoyable as possible. From the moment you arrive, to the moment you depart, you'll feel the warmth and care that sets us apart.

Take advantage of our exclusive Christmas packages, designed to make your festive season even more magical and don't forget... eat, drink and be merry!

Two-night Christmas Package

Our two-night package includes Bed & Breakfast, three-course Christmas Eve Dinner, Christmas Day Lunch, and relaxed Christmas Evening buffet.

From £340.00 per person

Three-night Christmas Package

Our three-night package includes Bed & Breakfast, three-course Christmas Eve Dinner, Christmas Day Lunch, relaxed Christmas Evening buffet, and Boxing Day Dinner.

From £450.00 per person

To book, call 01794 337810

Prices are based on two people sharing a Classic Twin/Double Room. Single supplements apply from £50 per room per night. Room upgrades are subject to availability, at an additional cost. For full terms and conditions please see page 19.





What your 2024 Christmas could look like...

Christmas Eve

Arrive at your leisure from 3pm and start your holiday with a warm welcome. Enjoy a glass of prosecco or mulled wine, followed by a delectable three-course dinner. End your evening with mince pies and coffee. If you'd like to attend Midnight Mass, our reception team can provide details of the nearest church and service times.

Christmas Day

Begin your Christmas morning with a leisurely breakfast served between 8am and 10am. Take some time to relax before joining us for a festive Christmas Day Lunch starting at noon. After lunch, why not explore the local area with a stroll, then return for a relaxed evening buffet served from 7pm.

Boxing Day

Celebrate Boxing Day with a delicious breakfast from 8am to 10am. For our two-night guests, check-out is at 11am. Guests on our three-night package can explore the Boxing Day sales and later savour a three-course meal at a time that suits you, before 8pm.

27th December

Enjoy one final breakfast between 8am and 10am before our team bids you farewell, with check-out at 11am.

New Year's Eve Celebrations

Welcome in the New Year in splendid style with friends and loved ones at The White Horse Romsey. With a superb five-course menu, live music, DJ and bubbles at midnight while the bells chime, what more could you want to truly see in the New Year.

Book early – this event is sure to be one of the hottest tickets in town!

Please note this event is for those 18+ only.

£109.00 per Adult

The New Year's Eve Celebrations is included in the New Year's Residential Package – see page 14.

To book, call 01794 337810

Pre-booking, prepayment and preordering are essential.
For full terms and conditions please see page 19.





Canapés

Chicken Liver Pâté En Croûte,
hazelnut & chicken skin crumb

GF ON REQUEST CE, D, E, N, MU, SD, G

Caramelised Onion Arancini,
truffle mayonnaise **V** CE, D, E, G, SD

Starters

Beef Fillet Tartare,
black garlic mayonnaise,
cured egg yolk, focaccia

GF ON REQUEST CE, E, F, G, MU, SD

Salmon Ceviche, soy, sesame,
ginger, spring onion, chilli
CE, E, F, G, MU, S, SD, S

Twice Baked Stinking Bishop
& Old Winchester Soufflé,
chicory marmalade, pecans, apple

V CE, D, E, G, N, MU, SD

Mains

Venison Loin Wellington,
Parma ham, beetroot terrine,
squash purée, game jus

CE, D, G, MU, SD

Seared Turbot, caramelised
salsify purée, cockles, cucumber,
caviar & chive beurre blanc

GF ON REQUEST CE, D, F, MO, MU, SD

Wild Mushroom, Chestnut &
Tarragon Pithivier, pomme purée,
truffle pesto, king oyster mushroom,
port reduction **V, VE ON REQUEST** CE, D, G, N, SD

Palate Cleanser

Lemon, Raspberry &
Prosecco Sorbet **V, VE** SD

Desserts

Chelsea Tart, malted wheat ice
cream, toasted white chocolate,
caramel sauce **V** D, E, G, S

Bitter Chocolate &
Blood Orange Pavè, cocoa nib,
Grand Marnier, pâte de fruits,
crème fraîche sorbet

V, GF ON REQUEST D, E, G, S, SD

Hampshire, Isle of Wight
& Wiltshire Cheeses, chutney,
candied walnuts, crackers,
frozen grapes

V, GF ON REQUEST D, G, N, MU, SD



New Year's Residential Packages

Enjoy a one or two-night stay and see in the New Year with us at The White Horse Hotel. Join in the fun of our New Year's Eve Celebration, then retire to one of our cosy rooms. Stay an extra night and experience our full 'Hospitality from the Heart' with an additional dinner, bed and breakfast on the night before New Year's Eve.

One-night New Year's Package

Our one-night package includes bed & breakfast, and tickets to our New Year's Eve Celebrations.

From £229.00 per person

Two-night New Year's Package

Our two-night package includes bed & breakfast, tickets to our New Year's Eve Celebrations and an additional three-course dinner.

From £349.00 per person

To book, call 01794 337810

Prices are based on two people sharing a Classic Twin/Double Room. Single supplements apply from £50 per room per night. Room upgrades are subject to availability, at an additional cost. For full terms and conditions please see page 19.





Drinks Packages

Available for purchase for our Festive Dining, Christmas Day Lunch and New Year's Eve guests. All packages must be pre-booked.

A Touch of Sparkle: £85.00

1 x bottle of Prosecco
2 x bottles of our Recommended Wines:
Tekena Merlot, Tekena Sauvignon Blanc
or Mount Rozier Rosé

Selection Box: £145.00

1 x bottle of Prosecco
3 x bottles of our Recommended Wines:
Tekena Merlot, Tekena Sauvignon Blanc
or Mount Rozier Rosé
8 x bottles of Birra Moretti

Royal Topper: £219.00

2 x bottles of Prosecco
3 x bottles of our Recommended Wines:
Tekena Merlot, Tekena Sauvignon Blanc
or Mount Rozier Rosé
12 x bottles of Birra Moretti

Santa's Sober Selection: £64.00

1 x bottle of 0% Sparkling Wine
2 x bottles of Torres Natureo Muscat
or Torres Natureo Syrah 0.5% ABV

Designated Sleigh Driver: £39.00

4 x Frobishers, 4 x Coke Zero, 4 x Red Bull



Festive Afternoon Tea

During December, our Afternoon Tea will be served with a Christmas theme. Why not treat someone special in your life to a seasonal surprise?

Finger sandwiches

Selection of festive cakes

Scones with clotted cream & jam

Tea or coffee with refills

Afternoon Tea is served between 2pm and 5pm. Booking essential.

Festive Afternoon Tea £28.00 per person

Fancy some fizz? Upgrade to our Sparkling Afternoon Tea for £35.00pp and enjoy a glass of prosecco with your afternoon tea.



To book, call 01794 337810

Limited availability. Pre-orders and prepayments required for all Afternoon Tea bookings. For full terms and conditions please see page 19.

Coaching Inn Group Hotel Locations

Our family of Inns has grown tremendously since we began our journey in 1996. Today, we have more than 35 historic, market town coaching inns and country hotels within our growing portfolio.

No matter which of our hotels you visit, there is no doubt that you will receive our signature Hospitality from the Heart.

Discover all of our locations by scanning this code with your smart phone or by visiting www.coachinginngroup.co.uk.



Terms and Conditions

Festive Dining, Party Nights and Tribute Nights

A non-refundable, non-transferable booking fee of £10 per person is required in order to hold space, at the time of booking. All events are pre-payable and full payment, final numbers and completed pre-order forms are required by Friday 8th November 2024. Once full payment has been received, the booking is confirmed and no refunds or amendments will be allowed. Should any reduction in final numbers take place, refunds will not be made, nor will the money be offset against any other services or additional guests. Organisers are requested to make their guests aware of this. If pre-orders for every attendee are not received by the given date a default menu will be selected for them. No amendments can be made to pre-orders after Friday 8th November 2024. If booking on behalf of a group, the organiser is responsible for collecting payment and pre-orders, not the individuals.

Christmas and New Year Packages

Upon booking a Christmas or New Year's Eve Package, 50% of the total balance is payable at time of booking. This is a non-refundable and non-transferable booking fee. Full payment is required by Friday 8th November 2024 along with completed menu pre-order forms. Once full payment has been received the booking is confirmed and no refunds or amendments will be allowed. Any guest with dietary requirements should inform the hotel on the completed pre-order form prior to arrival.

Christmas Day Dining and New Year's Eve Celebration

A non-refundable, non-transferable booking fee of £10 per person is required for all pre-booked tables, at time of booking. Full pre-payment, final numbers and completed menu pre-order forms are required by Friday 8th November 2024. Once full payment has been received, the booking is confirmed and no refunds or amendments will be allowed, nor can the booking fee be offset against any other services or products. Children's prices are: 0 – 4 years free of charge, 5 – 11 years child price and 12 years and over adult price.

Afternoon Tea

For all Afternoon Tea bookings, we require a £10 per person non-refundable booking fee before the reservation can be confirmed. This will be taken off your final bill. Should you need to amend your booking, we require 48 hours' notice.

Additional Information

Guests are not permitted to bring their own food and drink to consume on the premises.

Allergies and Intolerances

If you or any member of your party are affected by any food allergies or intolerances, please advise our team when booking. We cannot guarantee that any items are completely allergen free due to them being produced in a kitchen that contains ingredients with allergens. All allergens are correct at time of printing.

C: Crustaceans / CE: Celery / D: Dairy / E: Eggs / F: Fish / P: Peanuts / G: Gluten / L: Lupin / N: Nuts
MO: Molluscs / MU: Mustard / S: Soya / SD: Sulphur dioxide / SE: Sesame seeds



The White Horse Hotel

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