



THE
WHITE HORSE INN
@ PULVERBATCH

VEGETARIAN WEEK MENU

WEDNESDAY 16TH MAY – SUNDAY 20TH MAY

STARTERS

HOMEMADE MINISTRONE SOUP, BREAD ROLL AND BUTTER
GOATS CHEESE AND SUNDRIED TOMATO TARTLET, SERVED WITH DRESSED LEAVES
HOMEMADE HUMMUS, OLIVES, BALSAMIC VINEGAR AND OLIVE OIL
WITH PITTA BREAD FOR DIPPING
VEGAN ROAST RED PEPPER AND BUTTERNUT SQUASH PATE
SERVED WITH TOAST AND DRESSED LEAVES

MAINS

VEGETABLE MOUSSAKA, VEGETABLES AND LENTILS IN A TOMATO SAUCE TOPPED WITH SLICED AUBERGINE, WHITE SAUCE AND CHEESE (OPTIONAL)
HOMEMADE 5 BEAN CHILLI WITH CHIPS OR RICE (OR HALF AND HALF!)
ITALIAN STYLE 'NOT MEATBALLS' IN A RICH TOMATO SAUCE SERVED ON A BED OF LINGUINE AND A SIDE OF GARLIC BREAD
HALLOUMI BURGER, A SLICE OF HALLOUMI COVERED WITH CRISPY BREADCRUMBS, SERVED IN A BRIOCHE BUN WITH SLICED AVOCADO, DRESSED LEAVES AND SALSA WITH CHUNKY CHIPS
VEGAN FAJITAS, LIGHTLY SPICED QUORN FILLETS, SLICES OF GRILLED PEPPERS AND ONIONS, DRESSED LEAVES, SERVED IN A TORTILLA WRAP WITH FRENCH FRIES

DESSERTS

STRAWBERRY AND CHOCOLATE ETON MESS
STICKY TOFFEE PUDDING AND CUSTARD
HOMEMADE BANOFFEE PIE
FRESH FRUIT SALAD SERVED IN A BRANDY SNAP BASKET
TOPPED WITH WHIPPED CREAM (SOYA CREAM AVAILABLE)

1 COURSE £10.95, 2 COURSES £14.95, 3 COURSES £18.95

ALL MENU ITEMS ARE COOKED TO ORDER SO IF WOULD LIKE TO ALTER ANYTHING PLEASE LET THE MEMBER OF STAFF KNOW WHEN THEY ARE TAKING YOUR ORDER.