



CHRISTMAS

At The White Lodge



THE
WHITE LODGE

PUB & DINING

ATTLEBOROUGH 2025

Book now for

our Festive Buffet & Festive Menu

Our festive menu and buffet are available from 24th November until 24th December, as well as our regular menu. The festive menu will also be offered on Boxing Day & New Year's Day.
Book online or email pub@thewhitelodgeattleborough.co.uk

Festive Buffet

Selection of seasonal sandwiches including:

(GFO)(DFO)

- Turkey and stuffing with cranberry sauce (DF)
- Roasted red pepper, hummus and beetroot (DF) (V) (VE)
- Smoked salmon, cream cheese & cucumber
- Brie and cranberry (V)

Roast new potatoes, drizzled in sour cream & chives

(GF) (V)

Pigs in blankets, honey & mustard glaze (GF)(DF)

Chestnut, sage and mushroom rolls (V) (VE) (DF)

Warm pork & cranberry sausage rolls

Chilli and lime glazed chicken wings (GF)(DF)

Roast parsnip and cumin bhanji's, spiced yoghurt (GF)

(DF) (V) (VE)

Panko coated King prawns, sweet chilli dip (GF)(DF)

Spiced short bread (GF) (DF) (V) (VE)

Ginger and cinnamon festive cupcakes

Mince pies

Cranberry and white chocolate flapjack (GF) (V)



£18.⁹⁵

per person,
minimum of
15 people

A £10 non-refundable deposit per person will be taken at the time of booking with the balance paid 7 days in advance.



Festive Menu

Starters

Garlic & Herb Marinaded King Prawns
Warm brussels sprout salad (GF)(DF)

Chicken & Ham Hock Terrine
Apple & vanilla puree, black pudding crumb, toasted brioche (GFO)(DF)

Classic French Onion Soup
Mature cheddar crostini (GFO)

Candied Pear Salad
Toasted walnuts, dried cranberries, winter leaves, citrus dressing (GF)(DF)(V)(VE)

Mains

Bronze Norfolk Turkey
Duck fat roast potatoes, honey glazed parsnips, roasted carrot puree, sautéed maple and bacon sprouts, rich red wine braised red cabbage, butchers sausage meat & cranberry stuffing, pig in blanket and seasonal greens (GF) (DF)

Confit Duck Leg
Duck fat fondant potato, crispy pancetta, sautéed sprouts, butternut puree, mulled wine jus (GF) (DF)

Pan Roasted Cod Loin Fillet
Basil creamed mash, buttered kale, burnt onion puree, white wine cream sauce (GF)

Beetroot Risotto
Pickled golden beetroot, seared king oyster mushrooms, beetroot crisps (GF) (DF) (V) (VE)

Pork Tenderloin
Garlic & thyme dauphinoise, roasted brussel sprouts & chestnut puree, tenderstem broccoli, apple cider velouté (GF)

Desserts

Homemade Christmas Pudding
Brandy crème anglaise, rum soaked glacier cherries (GF) (DF) (V) (VEO)

Baileys Cheesecake
Hazelnut praline, white chocolate sauce (GF)
Apple, Pear & Cinnamon Crumble
With vanilla ice cream or coconut whipped cream (GF) (DFO) (V) (VEO)

Chocolate & Orange Delice
Candied peel, pistachio crumb (GF) (V)

Book online, or email pub@thewhitelodgeattleborough.co.uk
for tables of 8 or more.



BOOK NOW

£25.⁹⁵
for 2 courses

£29.⁹⁵
for 3 courses

For tables of 8 or more
a £10 non-refundable
deposit per person will
be taken at the time of
booking and a pre-order
will be required.

Christmas Day

Starters

Duck Liver Pate

With toasted brioche slices & orange marmalade

Bloody mary King Prawn Cocktail

Crisp baby gem, herb oil, blanched celery ribbons, bloody mary dressing, melba toast (GFO)

Winter Root Vegetable Terrine

Rocket and walnut salad, cranberry and balsamic reduction, pumpkin seed brittle (V) (VE) (GF) (DF)

Appetiser

Butternut & Ginger Soup

Coconut cream, toasted pumpkin seeds (GF) (DF) (V) (VE)

Intermezzo

Prosecco Sorbet (V) (VE) (GF) (DF)

Mains

Bronze Norfolk Turkey

Roast bronze turkey, rosemary and garlic roast potatoes, honey glazed parsnips, roasted carrot puree, sautéed maple and bacon sprouts, red wine braised red cabbage, butchers sausage meat & cranberry stuffing, a pig in blanket and seasonal greens, cauliflower cheese, Yorkshire pudding (GFO) (DFO)

Homemade Nut Loaf

With rosemary & garlic roast potatoes, herby parsnip & carrot batons, sautéed sprouts, braised red cabbage, seasonal greens (GF) (DF) (V) (VE)

Braised Beef Brisket

Thyme and wholegrain mustard crushed new potato, roasted chantenay carrots, buttered greens, thyme & red wine jus (GF) (DFO)

Salmon En Croute

Basil creamed mash, buttered kale, burnt onion puree, white wine cream sauce (DFO)

Desserts

Homemade Christmas Pudding

Brandy crème anglaise, rum soaked glacier cherries (GF) (DFO) (V) (VEO)

Spiced Poached Pear

Almond crumble, vanilla coconut cream (GF) (DF) (V) (VE)

Chocolate & Orange Delice

Candied peel, pistachio crumb (GF) (V)



BOOK NOW

£85

Per Person

£39.⁹⁵

Under 12s

£14.⁹⁵

Under 5s

A £25 non-refundable deposit will be taken per person at the time of booking. Pre-orders and full payment will be taken on December 1st.

JOIN US FOR

The Festive Period...

...AND DON'T FORGET ABOUT

*Boxing Day &
New Years Day*

Join us for a set menu served between 12pm-6pm on Boxing Day and New Years Day. Enjoy 2 courses for £25.95 or 3 courses for £29.95. Book now through our website or email:
pub@thewhitelodgeattleborough.co.uk

Keep up to date

with what's happening at The White Lodge over the festive period via our website and social media:



www.thewhitelodgeattleborough.co.uk



The White Lodge Attleborough



[thewhitelodgeattleborough](https://www.instagram.com/thewhitelodgeattleborough)





THE
WHITE LODGE
PUB & DINING

Festive Opening Times

CHRISTMAS EVE

Food served 12pm-8pm | Last table booking 7:45pm

CHRISTMAS DAY

Bar open 12-2pm | Food served 12pm - 3pm (Bookings Only)

BOXING DAY

Food served 12pm-6pm | Last table booking 5:45pm

NEW YEAR'S EVE

Food served 12pm-8pm | Last table booking 7:45pm

NEW YEAR'S DAY

Food served 12pm-6pm | Last table booking 5:45pm

The White Lodge Attleborough, London Rd, Attleborough NR17 1AY

t: 01953 528988 **e:** pub@thewhitelodgeattleborough.co.uk



@thewhitelodgenorfolk



The White Lodge Attleborough