



THE
WHITE LODGE
PUB & DINING

Christmas

AT THE WHITE LODGE

2026

Christmas Day Menu

Appetiser

Truffle, Chestnut & Wild Mushroom Arancini

Cranberry gel and crispy sage (v) (ve) (gf) (df)

Starters

Pressed Ham Hock, Smoked Chicken & Pistachio Terrine

Spiced plum chutney, crispy chicken skin and toasted brioche (gfo)

Classic King Prawn Cocktail

Marie Rose sauce, avocado, baby gem, cucumber and brown bread (gfo) (dfo)

Roasted Cauliflower & Truffle Parfait

Pear & celery relish, charred chicory, candied Brazil nuts and celery leaf oil (v) (ve) (gf) (df)

Palate Cleaner

Prosecco Sorbet

Raspberry grit (v) (ve) (gf) (df)

Mains

Norfolk Bronze Turkey

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

Venison Loin Wellington

Garlic & thyme parmentier potatoes, braised red cabbage, sautéed Brussels sprouts, celeriac purée and blackberry & port jus

Roasted Halibut Fillet

Hasselback potatoes, Jerusalem artichoke purée, buttered kale and Champagne and chive velouté (gf)

Celeriac, Kale & Truffle Pithivier

Fondant potato, glazed roots, sautéed Brussels sprouts and red wine gravy (ve)

Desserts

Traditional Christmas Pudding

Brandy custard, rum-soaked raisins and candied orange (v) (veo) (gf) (dfo)

Dark Chocolate & Blood Orange Delice

Hazelnut praline, chocolate crumb and blood orange sorbet (v) (ve) (gf) (df)

Caramelised Pear & Almond Frangipane

Mulled-wine poached pear, vanilla ice cream and toasted almonds (v)

Passion Fruit & Champagne Pavlova

Rum-roasted pineapple, coconut crèmeux and passion fruit sorbet (v) (gf)

£89
Per Person

£39.⁹⁵

PP Under 12's

£14.⁹⁵

PP Under 5's

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.

BOOK NOW



Festive Menu

Starters

Pressed Ham Hock, Smoked Chicken & Pistachio Terrine

Spiced plum chutney, crispy chicken skin and toasted brioche (gfo)

Gin-Cured Salmon

Beetroot, horseradish crème fraîche, pickled cucumber, dill oil and rye crisp (gfo)

Braised Beef & Ale Croquette

Peppercorn mayonnaise, crispy shallots and beef gravy (df)

Crispy Brie Wedges

Cranberry sauce and dressed leaves (v) (gf)

Salt-Baked Beetroot Tartare

Pear & celery relish, charred chicory, candied Brazil nuts and smoked almond cream (v) (ve) (gf) (df)

Mains

Norfolk Bronze 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)

The Christmas Mixed Grill

Grilled rump steak, maple-glazed gammon, buttermilk chicken thigh, pigs in blankets, fried egg, skin-on fries, grilled tomato and peppercorn sauce (gf) +£4

Roasted Cod Loin

Hasselback potatoes, Jerusalem artichoke purée, buttered kale, clams and clam & chive velouté (gf)

The Festive Chicken Stack

Buttermilk chicken thigh, Brie, pigs in blankets, cranberry barbecue sauce and shredded lettuce, served with skin-on fries

Celeriac, Kale & Truffle Pithivier

Celeriac purée, glazed carrots, pickled walnut, crispy kale and red wine gravy (v) (ve) (gf) (df)

Venison Loin Wellington

Garlic & thyme parmentier potatoes, braised red cabbage, sautéed Brussels sprouts, celeriac purée and blackberry & port jus +£7

Desserts

Traditional Christmas Pudding

Brandy custard and candied orange (v) (gf)

Passion Fruit Crème Brûlée

Coconut shortbread and rum-roasted pineapple (v) (gf)

Warm Apple, Mincemeat & Cinnamon Crumble

Vegan vanilla ice cream (v) (ve) (df) (=)

Warm Chocolate Orange Brownie

Rum-roasted pineapple and passion fruit sorbet (v) (gfo)

Biscoff Cheesecake

Biscoff sauce, cinnamon biscuit crumb and vanilla ice cream (v)



BOOK NOW

£26.⁹⁵

for 2 Courses

£29.⁹⁵

for 3 Courses

Our Festive Menu is available from 24th November until 24th December, alongside our regular menu. It will also be offered on Boxing Day and New Year's Day. For tables of 8 or more a £10 pp non-refundable deposit will be taken at the time of booking, and a pre-order is required.



BOOK NOW

£19.⁹⁵

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. To book please email the pub.

Festive Buffet

Selection of seasonal sandwiches including: (gfo) (dfo)

- Turkey & Stuffing with Cranberry Sauce (df)
- Roasted Red Pepper Hummus & Beetroot (v) (ve) (df)
 - Prawn Marie Rose
 - Brie & Cranberry (v)

Roast new potatoes, drizzled in sour cream & chives (v) (gf)

Pigs in Blankets, honey & mustard glaze (gf) (df)

Chestnut, Sage & Mushroom Rolls (v) (ve) (df)

Warm Pork & Cranberry Sausage Rolls

Lemon & Pepper Glazed Chicken Wings (gf) (df)

Roast Parsnip & Cumin Bhaji's, spiced yoghurt (v) (ve) (gf) (df)

Panko Coated King Prawns, sweet chilli dip (gf) (df)

Spiced Short Bread (v) (ve) (gf) (df)

Ginger & Cinnamon Festive Cupcakes

Cranberry & Dark Chocolate Flapjacks (v) (ve) (gf) (df)

Available Monday 23rd November - 24th December.

Festive OPENING TIMES

Christmas Eve

Open from 12pm | Food served until 8pm

Christmas Day

Open from 12pm | Food served until 3pm (Bookings only)

Boxing Day

Open from 12pm | Food served until 6pm

New Year's Eve

Open from 12pm | Food served until 8pm

New Year's Day

Open from 12pm | Food served until 6pm

Keep up to date with what's happening at The White Lodge over the festive period via our social media and website: www.thewhitelodgeattleborough.co.uk

The White Lodge, London Rd, Attleborough, NR17 1AY
e: pub@thewhitelodgeattleborough.co.uk t: 01953 528988