



THE
WHITE HORSE

ST. VALENTINE'S DAY MENU

THURSDAY 14TH FEBRUARY 2019

Amuse Bouche

Baked Oyster with Nori, Yuzu & Wasabi

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Cauliflower soup with chorizo and herb croutons

Poached & smoked salmon terrine, avocado purée and rocket

Goats cheese, golden beetroot & chicory salad, walnut and chive dressing

Confit duck scotch egg, oriental salad and sesame toast

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Champagne Sorbet

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Fillet steak, truffle mash, smoked bacon and chestnut mushroom sauce (£3.00 supplement)

Pan seared halibut, pappardelle, mussels, clams and saffron sauce

Chicken breast, fondant potato, tender stem broccoli, baby carrots and peppercorn sauce

Monkfish in Parma ham, confit lemon, white beans, chorizo and spinach

Roast duck breast, crispy leg croquettes with cherries and almonds

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An indulgent bowl of cream filled profiteroles with warm chocolate sauce for two to share

Passion fruit posset, sponge fingers

Strawberry cheesecake, chocolate dipped fresh strawberries & cream

Crème Brûlée Di Saronno Amaretto, Cantuccini biscotti

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£30 per person

We strongly recommend booking in advance

Important Notes & Allergy Advice:

Fish meals may contain bones. All our food is prepared in a kitchen where nuts, cereals containing gluten & other allergens are present.

Some meals contain gluten, but can be changed slightly to make them gluten free, please ask for details.

*Our chips are gluten free but are fried in oil that may have previously been used to fry products containing gluten.
We only have one fryer with common fryer oil & one grill.*

***Please speak to a member of staff if you have a food allergen or food intolerance.
A full list of allergens that could be on our menu is available at the bar.***

All weights are pre-cooked, all meals are subject to availability, for any other dietary requirement, please ask.