



THE
WHITE HORSE

ST. VALENTINE'S DAY MENU

FRIDAY 14TH FEBRUARY 2020

Amuse Bouche

Oriental King Prawn salad in an amulette pastry spoon & with a shot of warm sake

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Red pepper & tomato soup with Parmesan croutons

Jerusalem artichoke salad, Burrata soft cheese, pickled pear & fennel

Chicken & Truffle terrine, quail scotch egg, rocket & chutney

Scallop ceviche, pink apple, courgette, chilli & sesame

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Gin & pink grapefruit sorbet

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Braised pigs cheeks, parsnip puree, baby carrots & roast artichoke

Pan seared wild sea bass, braised fennel, crab croquettes & champagne beurre blanc, tomato & dill

Cajun Chicken, king prawn & chorizo Jambalaya, corn on the cob & okra

Risotto with mushrooms, caramelised onions, rocket & crumbled goat's cheese

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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.