

The White Hart Valentines Menu

Glass of Prosecco & Chef's Canapes on Arrival

Starters

Pan Fried Pigeon Breast (GF) (DFA)
Butternut Squash Puree, Red Currant Jus, Brioche Croutons, Steamed Mangetout Chiffonade

Goat Cheese, Caramelised Red Onion, and Toasted Pine Nuts (GFA)
Puff Pastry Tart topped With Rocked Salad & Balsamic Reduction

Lightly Spiced Potted Crab with Baby Atlantic Prawn (GFA)
Frisse Salad, Pickled Vegetables, Herb Ciabatta Croutes

Artichoke, Courgette, Feta & Parmesan Fritter (GF)
Avocado Salsa, Dressed Leaves & Yoghurt Dressing

(Lemon Sorbet – To cleanse the palate)

Mains

Trio of Seafood (GF) (DFA)
Lobster Thermidor, Grilled Swordfish, Tiger Prawns, Fresh Herb Potato Cake, Lobster Bisque & Asparagus Spears

British Grilled Beef Fillet Medallions (To share or Individual) (GF) (DFA)
Savoyard Potatoes, Sauteed Wild Mushrooms, Tenderstem Broccoli and Cherry Pinot Noir Reduction Sauce

Pan Fried Gressingham Duck Breast (GF) (DFA)
Fondant Potatoes, Blueberry Puree, Chantenay Carrots, Buttered Green Beans and A Port & Thyme Jus

Vegetarian Wellington (GFA)
Mature Cheddar Dauphinoise Potatoes, Steamed Sugar Snaps & Leeks Velouté

Trio of Desserts – To share

Black Velvet Cake with Forest Fruits & Callebaut Chocolate Sauce

Passoa & Passion Fruit Coulis “Portocalo Pita”

Pistachio & Pomegranate Truffle Tiramisu

£70.00 per head

V - Vegetarian GF - Gluten Free GFA - Gluten Free Adaptable VE - Vegan VA - Vegan Adaptable
DFA - Dairy Free Adaptable - Dishes can be adapted upon Request V* Please note that Gelatin
may be used in some of our Desserts and Ice Creams, ask your server for suitable Vegetarian
Options. A 10% gratuity will be added which will be distributed equally to all staff on duty.