



The White Hart



VALENTINE'S MENU

Amuse Bouche

Smoked Halibut & Caviar Blini

To Start

Deep Fried Oysters with a Red Pepper Mayonnaise
Asparagus Spears with Hollandaise, Poached Egg & Parmesan
Seared Scallops with Black Pudding, Orange & Coriander Syrup
Gravadlax with Mustard Dressing

For Main Course

Fillet of Venison

Served with Dauphinoise Potatoes, Honey Glazed Carrots & a Port Wine & Juniper Jus

Roasted Rump of Lamb with Rosemary & Garlic

Served with New Potatoes, Cauliflower Purée and Lamb & Coriander Gravy

Roast Breast & Confit Leg of Pheasant

Served with Braised Red Cabbage, Fondant Potato and Thyme

Sea Bream

With Seafood Bisque, Lobster Tail & Parisienne Potatoes

Wild Mushroom & Parmesan Tart

With Baked Egg, Roasted Cherry Tomatoes & Lyonnaise Potatoes

For Dessert

Shortcake Biscuit with Grand Marnier Macerated Strawberries

Victoria Plum Steamed Sponge Pudding with Crème Anglaise

Glazed Citrus & Passion Fruit Tart with Mango Sorbet

Chocolate & Raspberry Roulade

Selection of Cheese & Biscuits

To Finish

Tea or Coffee with Truffles

£45.00 per person

Discretionary service charge of 10% will be added to all bills.
£10.00 per person non-refundable deposit required at time of booking

