

THE
**WHITE
HORSE**
*with fine food &
accommodation*

VALENTINES MENU 2012

STARTERS

BUTTERNUT SQUASH SOUP drizzled with thyme oil and served with fresh baked bread
TIAN OF AVOCADO, WHITE CRAB MEAT & CRAYFISH with a roast red pepper coulis on a bed of leaves
SALAD OF WILD ROCKET & PARMA HAM finished with parmesan shavings and balsamic syrup
STUFFED PIGEON BREAST wrapped in pancetta and served on a forest mushroom ragout
GOATS CHEESE FILO PARCEL filled with caramalised onion and garnished with tomato and basil sauce

MAIN COURSE

BREAST OF CORN-FED CHICKEN on a roast shallot and wild rice risotto with a truffle and Maderia sauce
TOURNEDOS OF SALMON
with buttered julienne of leeks, langoustine and saffron cream and parmentiere potatoes
WILD MUSHROOM, SPINACH & FETA STRUDEL
accompanied by a tomato and red onion concasse and drizzled with pesto
HONEY MARINATED DUCK BREAST with confit leg meat, fondant potato and redcurrant jus
ROAST RUMP OF LAMB
sat on a warm salad of fine beans, rosemary roast potatoes and a sunblush tomato olive dressing

SWEETS

RHUBARB, HONEY & GINGER CRUMBLE with custard
LIME & BASIL CHEESECAKE with citrus fruit sabayon
BRITISH CHEESEBOARD SELECTION served with crackers, chutney and fruit
WHITE CHOCOLATE & BLUEBERRY TART with blueberry compote and vanilla ice cream
CHOCOLATE MILLE FEUILLE with Cointreau cream

COFFEE & MINTS

£22.95 per person