

The White Horse

VALENTINE'S DAY



February 14 to 16 • £30 per person

STARTERS

Celeriac and truffle soup

crispy shallot and bread (v)

Seared scallops

sweetcorn puree and chorizo salsa

Parma ham

caper berries, cornichons and rye croutes

Breaded Cenarth brie

red onion and black vinegar chutney, watercress (v)

MAINS

Chargrilled beef sirloin

*beef dripping fondants, Béarnaise sauce,
garlic mushroom and tomato compote*

Herb crusted cod loin

*caramelised cauliflower puree, baked cauliflower,
spinach, cumin and white wine cream sauce*

Mozzarella glazed aubergine

*mixed bean salad, cherry tomato and
roasted pepper salsa with dukkah (v)*

Seared chicken breast

*wild mushroom polenta,
tenderstem broccoli and Madeira jus*

DESSERTS

White chocolate fondant

cherry ice-cream and honeycomb

Stem ginger and treacle tart

with salted caramel ice cream

Prosecco macerated strawberries

*crushed meringue, Chantilly cream
and black pepper syrup*

Selection of British cheese

*Samson crackers, celery,
apple and date chutney*

(V) Vegetarian

Due to the presence of nuts in our restaurants, there is a possibility that nut traces may be found in any of our items. Many recognised allergens are handled in our kitchens. If you have any concerns, don't hesitate to talk to a member of our trained team, who will be pleased to provide you with more detailed information.