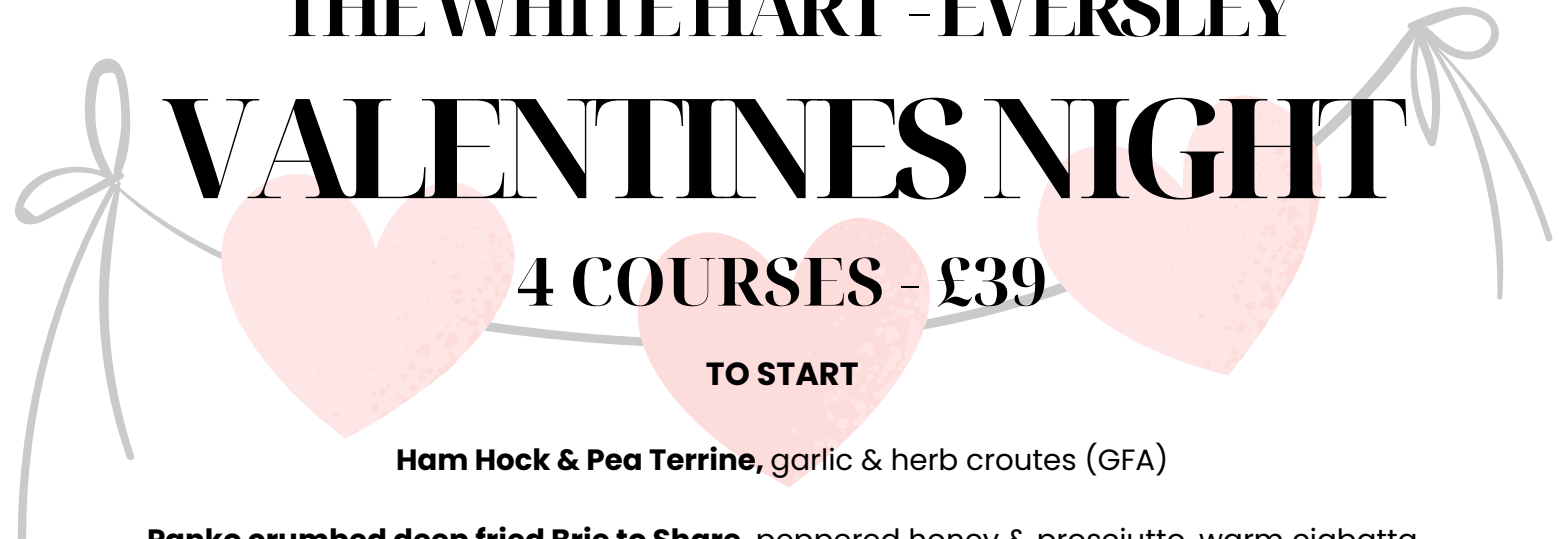




THE WHITE HART - EVERSLEY

VALENTINES NIGHT

4 COURSES - £39

TO START

Ham Hock & Pea Terrine, garlic & herb croutes (GFA)

Panko crumbed deep fried Brie to Share, peppered honey & prosciutto, warm ciabatta

Tomato & basil arancini, pesto dressing (VE)

Seafood Platter, crevettes, salmon rillettes, mini prawn cocktail, sourdough
(GFA) (£3 supplement)

TO FOLLOW

Champagne Sorbet

THE MAIN EVENT

8oz Rib Eye Steak, flat mushroom, beef tomato, beer battered onion rings, chunky chips
Choice of Blue Cheese, Peppercorn or Bernaise Sauce (GFA) (£5 supplement)

Salmon Encroute, sautéed potatoes, broccolini, creamy white wine & garlic sauce

Slow cooked Pork Belly, roasted rainbow carrots, dauphinoise potato,
Stowford Press Cider & mustard sauce

Butternut Squash & lentil parcel, roasted baby potatoes, seasonal veg, gravy (VE)

TO FINISH

Raspberry Crème Brûlée, homemade short bread

Chocolate Fondant, raspberry sorbet (GF)

Strawberry Cheesecake, strawberry & mint coulis

Cheese Board, French Brie, Costello Blue, Mature Cheddar, grapes, crackers, onion chutney
(£2 supplement)