



THE
WHITE CROSS
GRADUATION MENU

Pea & Mint Soup

Mint oil, crusty bread, salted butter.

Chicken & Smoked Bacon Pate

Tomato chutney, toasted ciabatta, watercress.

Sun Blushed Tomato, Feta Cheese & Basil Spring Rolls (v)

Beetroot puree, micro garlic chive garnish.

Smoked Haddock & Horseradish Fishcakes

Salsa Verde, mixed herb salad.



Slow Roasted Pork Belly

Rosemary infused fondant potato, grilled asparagus, apple puree, cider jus

Pan Fried Hake Fillet

Mussel, clam, prawn and potato broth, mixed herb garnish.

Corn-fed Chicken Breast

Herb mash potato, Blacksticks blue cheese sauce, buttered spinach, pancetta crisp.

Wild Mushroom & Gruyere Cheese Tart (v)

Pesto dressing, sauté potatoes, pickled mushrooms, dressed mixed leaf salad.



White Chocolate Panna Cotta

Gingernut crumb, elderflower syrup.

Strawberry Cheesecake

Strawberry compote, passion fruit sorbet.

Sticky Toffee Pudding

Toffee sauce, Wallings salted caramel ice-cream.

Cheese Board

True Grit cheddar, Wensleydale and Apricot, Chilli Monster, rhubarb & ginger chutney, Chorley cake, Miller's toast, celery batons.

2 Courses £18 or 3 Courses £22

Or order one main course for £14