

THE WHITE CROSS

Valentine's Menu 2018

Butternut Squash & Rosemary Soup

Homemade sun blushed tomato & parmesan bread, salted butter.

Smoked Duck Breast

Beetroot puree, pink grapefruit, blood orange & watercress salad.

Duo of Crab

Crab beignets, mango & chilli dressed white crab meat, chervil mayonnaise.

Goats Cheese & Red Pepper Tortellini (v)

Red pepper jelly, crispy capers, pesto cream sauce, pea shoots.

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### **8oz Ribeye Steak** (£5.00 supplement)

*Hand cut chips, beer battered onion rings, confit field mushroom, grilled tomato, dressed watercress.*

*Choice of: Blacksticks Blue Cheese Sauce or  
Pink Peppercorn Sauce*

### **Duo of Lamb**

*2 bone rack of lamb, shepherd's pie, carrot and ginger puree, mint jelly, French style peas, thyme jus.*

### **Guinea Fowl Breast**

*Stuffed with ricotta cheese & spinach wrapped in prosciutto ham, cannon potato, ratatouille.*

### **Pan Fried Sea Bass**

*Burnt cauliflower puree, purple sprouting broccoli, rosemary parmentier potatoes, salsa Verde.*

### **Wild Mushroom Potato Gnocchi (v)**

*Wild mushrooms, rocket, parmesan crisp, white wine cream sauce.*

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Belgian Chocolate & Orange Mousse

Topped with honeycomb crumb & passion fruit.

Lemon Meringue Tart

Raspberry sorbet, macerated raspberries, tarragon syrup.

Pineapple & Ginger Cake

Pineapple & rum compote, Wallings vanilla ice cream.

Cheese Board

Black sticks Blue cheese, Brie, Windsor red, rhubarb & ginger chutney, Chorley cake, Miller's Damsel toast, celery batons.

2 Courses £22 or 3 Courses £28

Includes glass of Prosecco

(Or non-alcoholic Elderflower bubbly alternative)