

Putting On the Ritz

£80 per Person

AMUSE BOUCHE

Coronation Chicken

Poached Chicken Breast in Coronation Sauce, encased in a crisp Tuille Resting on Mango

STARTERS

Mille Feuille of Oak Smoked Salmon

Hand Picked White Crab Meat, Quail Egg & Caviar, Vodka Crème Fraiche, Melba Toast

Ballotine of Foie Gras Marinated in Armagnac

Confit Duck, Green Bean & Frisse Salad, Quince Paste, Truffle balsamic & Beurre Noisette Dressing

Twice Baked Sussex Charmer Cheese Soufflé

Roquefort Cream Sauce – vegetarian

Pan Roasted Orkney Scallops, Fresh Winter Truffle

Pumpkin Velouté, Wilted Spinach & Hazelnut Butter Sauce

MAINS

Pan Roasted Fillet of Sussex Beef, Maple Glazed Calves Sweetbreads

Wilted Spinach, Carrot & Amaretto puree, Pomme Duchess, Maderia Jus

Seared Roasted Loin of Fallow Deer

Sauteed Girolle Mushroom, Truffle Pomme Anna Potato, Celeriac Puree, Sauce Grand Veneur

Breast of Guinea Fowl Simmered in a Woodland Mushroom Sauce

Savoy Cabbage, Basil & Pine Nut Mash

Pan Roasted Fillet of Scottish Halibut

Wilted Spinach, Turned New Potatoes, Bearnaise Sauce

Sauteed Hen of the Wood Mushroom Glazed in Maple & Madeira

Truffle Pomme Anna Potato, Celeriac Puree, Wilted Spinach, Slow Roasted Shallot – vegetarian

DESSERT

Warm Pear Frangipane Tart

Madagascan Vanilla Ice Cream

Mousse of Two Chocolates & Cappuccino Cremieux

On a Creamy Lagoon of Coffee Bean Sauce

Trinity Burnt Cream with Blackberry & Almond

Wild Berry Sorbet, Brandy Snap

CHEESE BOARD

A selection of Local Sussex Cheeses

All supplied by Alsop & Walker, Served with Oat Cakes and Millers Biscuits,

Fig & Apple Chutney & Quince Paste

Idle Hour - A semi-hard cheese; creamy tasting with citrus undertones and a hint of nut. Pasteurised cow's milk.

Sussex Blue - A semi-hard creamy tasting mild blue cheese with a natural edible rind. Pasteurised cow's milk.

Woodside Red – A Creamy Red cow's cheese with a natural Edible rind, made with Vegetarian Rennet, Mellow

Sussex Camembert - A creamy mushroom earthy tasting cheese with a natural white edible rind. cow's milk

TO FINISH

The White Horse Inn Petit Fours
