

Putting On the Ritz

£80 per Person

1st November from 6pm

Head Chef Ben will be joined in the kitchen by his father who was the Executive

Head Chef at The Ritz in London during the 80s.

Together, they've created an exclusive one night only menu, inspired by their shared passion for exceptional cooking and decades of culinary experience. With music from the 1930s, 40s, and 50s setting the scene, it promises to be a night filled with flavour, charm, and a touch of Ritz glamour.

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 Duchesse, 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

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
