## whited

## Volentines

## THEMED NIGHT

Thursday 15th February 2024
£30 Per Person

## Bread

Nudja butter

## Pasta

Chicken tortellini, artichoke and vermouth veloute

## Fish course

Cured salmon, celeriac and crispy oyster (DF) (GF)

## Main course

Fillet of beef, mushroom, cavolo nero, beef shin potato terrine (GF)

## Dessert

Rhubarb and custard, blood orange

## To finish

Handmade chocolates (GF)

## Vegetarian menu

Bread
Garlic and herb whipped butter

## Pasta

Mushroom tortellini artichoke and vermouth veloute

## Terrine

Butternut squash, blue cheese, tarragon (GF) (V)

## Main

Salt baked celeriac, hazelnuts and truffle buerre blanc (GF)

## Dessert

Rhubarb and custard, blood orange

To finish
Handmade chocolates (GF) (V)

