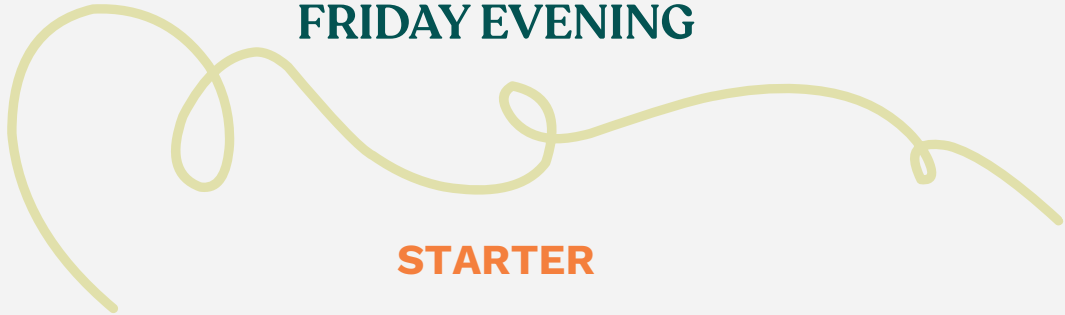


THE WHITE HOUSE HOTEL WINE TASTING APRIL 2027

MENU

FRIDAY EVENING



STARTER

CONFIT DUCK SPRING ROLL

Cucumber ribbons, chilli jam

OR

HOISIN WILD MUSHROOM SPRING ROLL

Cucumber ribbons, chilli jam

FISH COURSE

DUO OF SEAFOOD

Hand-dived scallops, crispy red snapper, lemongrass & saffron velouté

OR

CRISPY TOFU

Charred baby gem, lemongrass & saffron velouté

MAIN COURSE

HERB CRUSTED LAMB RACK

Black garlic purée, fondant potato, charred leek, red wine jus

OR

SALT BAKED CELERIAC STEAK

Black garlic purée, charred leek, red wine jus

DESSERT

BERRY CRÈME BRÛLÉE

OR

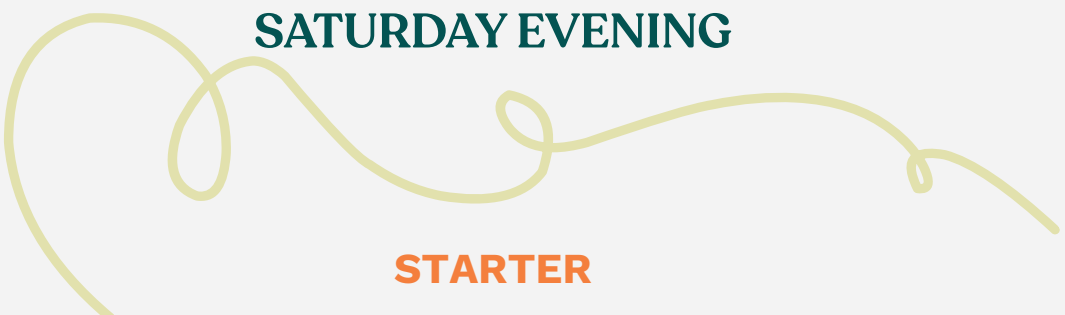
CONTINENTAL CHEESE BOARD



THE WHITE HOUSE HOTEL WINE TASTING APRIL 2027

MENU

SATURDAY EVENING



STARTER

GRILLED ASPARAGUS

Soft poached egg, truffle hollandaise sauce

FISH COURSE

BABY OCTOPUS

Chickpea, salsa, wasabi mayonnaise

OR

DISCO CAULIFLOWER

Tahini, chermoula, harissa, almonds

MAIN COURSE

HOOF & GAME

Pan-seared venison, beef croquette, Savoy cabbage, blackberry jus

OR

CHARRED HISPI CABBAGE

Bloody Mary sauce, chimichurri

DESSERT

LEMON POSSET

OR

CONTINENTAL CHEESE BOARD

