White Hart Chipstead
New Year's Eve Menu

Price per person £79.95

Starters

Duck liver parfait, griottine cherries, toasted brioche (gfa)

Porcini mushroom consommé, wild mushroom tortellini, truffle oil (vg)

Pan roasted scallops, sea vegetables, shellfish butter sauce (gf)

Crispy lamb fritter, romesco sauce, ras el hanout, almonds, pomegranate (gf)

Severn and Wye smoked salmon tartar, cucumber jelly, seeded Melba toast (gf)

Caramelised Jerusalem artichoke panna cotta, pickled pear, toasted hazelnuts (vg)

Mains

Pan fried turbot, baby leeks, pickled potatoes, samphire, Champagne caviar sauce (gf)

Prosciutto pork tenderloin, sun blush potato cake, peas, chorizo, Rioja jus (gf)

Twice baked Cashel Blue soufflé with roasted green grape and white wine sauce (v)

Fillet of beef, ox cheek pudding, celeriac and thyme rösti, roast shallot, Merlot sauce (gf)

Golden beetroot and roasted salsify pithivier, watercress velouté (vg)

Oven roasted venison loin, shredded venison terrine, parsnip purée, blackberry jus (gf)

Pudding
Dessert plate consisting of;

Dark chocolate, orange marmalade Arctic slice

Warm apple Tatin, Bramley apple sorbet

Champagne and raspberry jelly

Salted caramel craquelin choux

Or

Selection of British and French cheeses, spiced apricot chutney, oatcakes (gfa)

Cafetiere of coffee or tea chocolate petit fours (v, gf)

Additional Menu Information
We always advise you to speak to a member of crew if you have any food allergies or intolerances.
For calories and allergen information please scan this QR or ask a crew member for assistance.

Gluten Free - Where we offer gluten free dishes, controls are in place to ensure that dishes contain no more than 20 parts per million gluten; however, as we handle many allergens in our busy kitchens, we therefore cannot guarantee all traces of allergens are completely removed.

v - vegetarian, vg - vegan, gf - gluten free, gfa - gluten free adaptable, just ask.
The White Hart - www.whitehart-chipstead.co.uk - 01737 554 455