



whitebuckburley.co.uk



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4 COURSE
VALENTINES SHARING MENU
14TH FEBRUARY 2019
£39 PER PERSON

Enjoy a cold glass of Dorset Furleigh estate sparkling rose at your table with a red rose listening to live music by Samantha Laurilla

Goats Cheese & Walnut Salad

Chargrilled squash

Sea Bass Ceviche

Chilli, lime & coriander

Whole Corn-Fed Chicken *Cooked In The Rotisserie and carved at the table*

Pancetta, leek & apricot stuffing, boulangere potato, warm artichoke & fine bean salad, chicken gravy

Pear Tarte Tatin

Toffee sauce, fuller's buffalo milk vanilla ice cream

Chocolate Fountain

Marsh mellows and Strawberries

Head Chef, The White Buck
Jade Clark



@FULLERSKITCHEN **WE TAKE TASTE PERSONALLY**

If you require information regarding the presence of allergens in any of our food or drink, please ask your server who will be happy to provide this information. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, foods may be prepared in the presence of ingredients which do contain allergens.

“She walks in beauty, like the night
Of cloudless climes and starry skies;
And all that's best of dark and bright
Meet in her aspect and her eyes...”
– Lord Byron



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