



JUNE GASTRONOMIQUE ADVENTURE

THURSDAY 22ND JUNE

EUROPEAN WINES SERVED WITH EACH COURSE

DINNER @ 7.30PM

HOME BAKED FOCACCIA

BROAD BEAN & HORSERADISH CHEDDAR TARTLET, TRUFFLE OIL

STRAWBERRY & BALSAMIC SCREWBALL

AGAVE GLAZED FILLET OF PORK, SMOKED MASH

LEMON THYME PARFAIT, LILAC ICE CREAM, BLUEBERRY JELLY, LAVENDER
BISCUIT

COFFEE- PETIT FOURS

35PP

55PP INCLUDING WINE WITH EACH COURSE

ALL OF OUR FOOD IS PREPARED IN A KITCHEN WHERE A VARIETY OF ALLERGENS ARE PRESENT
IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE PLEASE LET US KNOW WHEN ORDERING
NOT ALL ITEMS ARE LISTED IN MENU DESCRIPTION
GF INDICATES THESE DISHES CAN BE GLUTEN FREE

WWW.WHITEHORSEBRISTOL.CO.UK TEL 0117 3294900