

The White Oak

twinned with The Greene & Three Oaks

November Party Menus

Pre Order Menu

Chicken Liver Parfait, Brioche Toast, Chutney
Salmon Fish Cake, Spinach, Hollandaise
Lettuce & Herb Salad, Shaved Manchego, Wood Roast Peppers
Mushroom Soup, Jerusalem Artichoke Cream

Scottish Rump Steak, Fat Chips, Shallot Sauce, French Beans
Slow Cooked Pork Belly, Macaroni & Cauliflower Cheese
Pollock Fillet, Brown Shrimps, New Potatoes & Peas
Baked Aubergine, Feta, Spiced Quinoa, Shaved Fennel, Tomato Vinaigrette

Selection of Artisan British & French Cheeses
Vanilla Crème Brulée, Raspberry Sorbet
Chocolate Terrine, Honeycomb Ice Cream
Baked Lemon Cheesecake, Fruit Compote
£30.00 pp

Taster Menu

Mushroom Soup, Jerusalem Artichoke Cream

Slow Cooked Belly Pork, Crackling Spilt Peas & Chorizo

Cured Salmon, Shaved Fennel Salad, Lemon Oil

Blade of Scottish Beef, Parsnip Puree, Savoy Cabbage, Red Wine Sauce

Chocolate Terrine, Honeycomb Ice Cream
£45.00 pp

Auberge Menu

This Menu is a 3 Course Set Menu.
It changes daily due to market availability and seasonal fare
It is available Monday to Saturday lunch and dinner.

£19 for 3 Courses pp
Please ask for examples if required.

www.thewhiteoak.co.uk – 01628 523 043 – info@thewhiteoak.co.uk

A Service Charge is not added to your bill unless it is a table of 7 or more where a discretionary 12.5% will be added.

Thank You