

The background is a light-colored wooden surface with a vertical grain. Fresh green herbs are scattered around the edges: parsley in the top-left and bottom-left corners, rosemary in the top-right, thyme on the right side, and a single basil leaf in the bottom-right. The handle of a black-handled knife is visible at the bottom edge.

Whitecroft Cottage
Menus

Whitecroft Cottage

Spring Menu

Carrot and Apple Soup

Melon with Port and Mint

Salmon Fishcakes with Capers and Lemon Mayonnaise

Prawn Cocktail

Cashew Nut Pâté

Stuffed Lemon Sole in a Parsley Sauce

Spring Navarin of Lamb

Chicken and Broccoli Bake

Carrot and Thyme Roulade

Boeuf Bourguignon

Rhubarb and Stem Ginger Syllabub

Dark Chocolate Fudge Cake with Cream

Coconut and Mango Tart with Lime-Infused Cream

Light Lemon Mousse served with Raspberries

New York Style Baked Cheesecake

Cheese Board of Local Cheeses as Available

All served with seasonal organic vegetable, fresh home-made breads, dips and chutneys as appropriate.

Two course menu available at £18 per head. three course £25 per head.

As all food is made freshly upon your request guests should all choose the same dish (except vegetarians who can be catered for separately).

I hope you enjoy your meal enough to try another dish during your stay.

To order please telephone Mo on 01289 382935, please give at least 24 hours notice.

Whitecroft Cottage

Summer Menu

Courgette Terrine with Tomato Salsa

Minted Pea Soup

Smoked Trout Pâté with Rocket Salad

Salad Niçoise

Tomato and Red Wine Tart

Prawn and Parmesan Roulade

Poached Tweed Salmon with Lemon and Dill Butter

Pork, Butternut Squash and Chorizo Table Cloth Stainer

Beef, Orange and Coriander Casserole

Mixed Nut Roast with an Apple Herb Stuffing

Lemon Tart with Cream

Gooseberry Fool with Thin Ginger Biscuits

Raspberry White Chocolate Velvet Tart

Strawberry Cream Sponge

A Selection of Local Cheeses as Available

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Autumn Menu

Pumpkin Soup

Aubergine Terrine

Mushroom and Roquefort Pancakes

Rustic Country Pâté with Fruit Compote

Carrot and Cumin Soup

Monkfish and Crème Pâtissière

Beef Braised in Red Wine with Olives and Rosemary

Chicken Pesto Crumble

Grilled Polenta with Mixed Mushrooms and Thyme

Lamb Tagine

Bramley Apple and Ginger Pudding

Plum Compote with Crème Pâtissière

Pine Nut Tart

Crème Brûlée

Eve's Pudding; Apple, Sponge, Jam and Meringue

Selection of Local Cheeses as Available

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Winter Menu

Jane Grigson's Curried Parsnip Soup
Pork, Cranberry and Pistachio Terrine
Caviar d'Aubergine
Caramelised Onion Potato Pie with Thyme Sauce
Leek Risotto

Beef, Apricot and Chestnut Casserole
Cod Goulash with Sour Cream
Raised Pork Pie
Creamy Leek Croustade
Maple and Orange Glazed Chicken Breast

Chocolate Amaretto Puddings with Dark Chocolate Sauce
Steamed Seville Orange Marmalade Pudding with Custard
Cranberry and Almond Tart
Black Forest Gateau
Caramel Custard Apple Tart
Selection of Local Cheeses as Available

All served with seasonal organic vegetables, fresh home-made
breads, dips and chutneys as appropriate.

Two course menu available at £18 per head. three course £25 per head.

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