



White Hart Hotel
Dartmoor

250 YEAR BLACK TIE DINNER

STARTERS

Beetroot carpaccio (VEO) (LG)

Goats cheese mousse & pear crisp

Torched mackerel (LG)

Wasabi mayo, pickled radish & watercress

Beef tortellini

Consommé & confit parsnip



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MAINS

Braised beef cheek (LG)

Pommes puree, confit coffee carrot & red wine jus

Pan seared market fish (LG)

Sauce vierge, butternut puree, pak choy, fennel
beurre blanc

Smoked Aubergine hasselback (VEO) (LGO)

Pomegranate molasses & tamari peanuts



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DESSERT

Banana & white chocolate parfait (LG)

Salted caramel ganache

Passionfruit Pannacotta (LGO)

Coconut tuille

Dark chocolate & cardamom mousse (VE) (LG)

Honeycomb

COFFEE & PETIT FOURS (VEO) (LGO)