

DINE AT HOME MENU - £40

FOR COLLECTION FRIDAY 22ND OR SATURDAY 23RD JANUARY

ORGANIC HERITAGE GRAIN SOURDOUGH WITH LOCAL STOUT
& OUR APPLE TREACLE, NETHEREND BUTTER
(ALLERGENS: DAIRY, GLUTEN)

WHITE ONION VELOUTE
HAFOD CHEDDAR, THREE CORNERED GARLIC
(ALLERGENS: DAIRY, MILK)

LONGHORN BEEF SILVERSIDE
SALT BAKED SWEDE, POTATO PUREE, WILD WATERCRESS
(ALLERGENS: DAIRY, MILK, SULPHUR)

FORCED RHUBARB COOKED IN BIRCH SYRUP
MEDLAR YOGHURT MOUSSE
(ALLERGENS: DAIRY, MILK)

ADD A CHEESE COURSE FOR TWO - £10
A SELECTION OF 3 CHEESES FROM MARCHES DELI,
MONMOUTH

*PLEASE CONTACT US FOR VEGETARIAN OPTION. DETAILS OF
HEATING AND SERVING WILL BE PROVIDED WITH YOUR MEAL.*

*TO ALLOW US TO PREPARE YOUR MEAL, PLEASE PRE ORDER
BY 5PM ON TUESDAY 19TH JANUARY.*

*TO ORDER PLEASE EMAIL INFO@THEWHITEBROOK.CO.UK -
[PROVIDING CONTACT PHONE NUMBER](#) ALL ORDERS WILL BE
CONFIRMED BY PHONE, TAKE PAYMENT AND ARRANGE
COLLECTION TIME ON EITHER FRIDAY 22ND OR SATURDAY 23RD
JANUARY.*