

Starters

Soup of the day

Served with bread

Vegetarian option available

Ham Hock Terrine

Served with piccalilli & a small side salad

Honey baked fig, goats cheese, walnut & cranberry tartlet

Topped with pine nuts & served with a side salad

Creamy truffle & wild mushroom ciabatta

Topped with Parmesan & chestnut crumb

Salmon Gravalax

Served with a lemon wedge, small side salad & a mustard and dill dressing

Sharing Camembert for two

Served with chutney and toasted sourdough

(supplement for one person £2)

Whittles Christmas Menu

TWO COURSES £29.99
THREE COURSES £35.99

Mains

Roast Turkey

Served with Roast Potatoes, pigs in blankets, stuffing, vegetables, yorkshire pudding, gravy & cranberry sauce

Gammon option available or a duo

Slow cooked Lamb Shank

With garlic, mint and redcurrant gravy
Served with roasted garlic mashed Potatoes, & seasonal vegetables
(£2 supplement)

Vegetable Tagine Pie

Slow cooked mixed vegetables & chic peas in a rich sauce with middle eastern spices & dried fruit, served with new potatoes and a side of vegetables & vegan gravy

Oven Baked Salmon Fillet

With a pesto and herb breadcrumb, Chorizo, lemon crushed potatoes & salsa

Whittles Festive Burger

Turkey burger layered with Brie, cranberry mayo, lettuce, tomato, onion, gherkins, topped with pigs in blankets, served with fries and coleslaw

Salad Mains

Festive House Salad

Turkey, brie, pigs in blankets, figs, cranberries, walnuts, greens, mixed leaves.
Add a dressing of your choice.

Goats Cheese Salad

Goats cheese, beetroot, fig & salted pistachios or candied walnuts with greens, topped with a honey & lemon vinaigrette

Desserts

Christmas Pudding

Served with Brandy sauce

Baileys Creme Brulee

Served with shortbread

Kirsch Cherry Eaton Mess

Meringue with Kirsch cherries, dark forest fruit coulis & topped with pistachio

Trio of ice cream

3 x scoops of your choice with sauce and wafer curls

Sorbet available

Festive Cheese Board

3 festive cheeses with crackers, cranberry chutney, grapes & celery sticks. **(supplement £3.50)**