

NEW YEARS EVE MENU

SERVICE 5.30PM - 9PM

MENU



WHITTLES

STARTERS

Classic French Onion Soup
Caramelised onions in a velvety broth,
topped with Gruyere and golden croutons £9.99

Roasted Pepper and Vine Tomato Bisque
Smokey fired roasted peppers and vine ripened cherry tomatoes, blended to perfection, served
with rustic artisan bread. (vegan) £7.00

MAINS

Fillet Steak, Surf & Turf
Tender fillet crowned with succulent king prawns, accompanied by earthy mushroom, vine-
ripened tomatoes, crispy salad, and red wine reduction, hasselback new potatoes £40.00
(chef's recommendation medium rare)

Baked Cod en Croûte
Fresh cod loin baked with a herb breadcrumb crust, parmesan clams, paired with tender asparagus,
sautéed buttery new potatoes and finished with beurre blanc champagne sauce £40.00

Seasonal Vegetable Wellington
A delicate vegetable medley encased in golden puff pastry, on a bed of marinara reduction with a hint
of garlic, and warm garlic infused bread £25.00

DESSERT

Raspberry & white chocolate torte
Served with vanilla bean ice cream
£8.00

Artisan Cheese Selection, hand picked by our Chef for you to enjoy,
with chutney, fruits and crackers
Sharing board for two £15.00

Sticky Toffee Pudding
Served with ice cream or custard
£7.00

Chocolate Brownie
Served with vanilla ice cream
£7.00
