

WHITTLE'S

at Binswood

FESTIVE MENU

STARTERS

Lightly spiced roast butternut squash soup, tahini yoghurt,
sesame seed roll (V)

Smoked haddock & spring onion croquette, pea shoot & shallot salad, cheddar & mustard
seed sauce

Warm beef & stilton salad, toasted walnuts, raspberry vinaigrette (GF)

MAINS

Roast turkey, pig in blanket, chestnut & thyme stuffing, pan gravy

Slow cooked shoulder of lamb, pommes Anna, carrot & cumin puree, rosemary jus (GF)

Both served with roast potatoes, sprouts & bacon, carrot & swede mash, honey mustard
parsnips

Pan fried sea bass, spaghetti of vegetables, new potatoes, tomato
& saffron broth (GF)

Roast root vegetable gnocchi, griddled halloumi, tarragon cream sauce (V)

DESSERTS

Traditional Christmas pudding, brandy butter sauce

Warm treacle tart, cinnamon ice cream, berry coulis

Chocolate & praline crème brûlée, coconut shortbread

Selection of British cheeses, chutney, artisan crackers
(£2.00 supplement)

2 courses
£23 per person

3 courses
£28 per person



(V) Vegetarian | (VE) Vegan | (GF) Gluten Free

Please advise our staff of any allergies or special dietary requirements.

We can help identify suitable dishes for you and provide a list of all dishes containing allergens.