

WHITTLE'S

at Binswood

NEW YEAR'S  
EVE

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CHAMPAGNE & CANAPÉS RECEPTION

Gaston Chiquet Champagne

Honey roasted fig & brie crostini (V)

Thai prawn & sesame seed lollipop (GF)

Ham hock, green tomato chutney, melba toast

STARTERS

Smoked mackerel pate, horseradish cream, crispy capers,  
griddled ciabatta

Wild mushroom & stilton tart, crisp vegetable salad,  
roasted hazelnut vinaigrette (V)

MAINS

Rump of lamb, rosemary & garlic rosti, parsnip puree,  
roasted Parisienne vegetables, redcurrant jus (GF)

Winter vegetable risotto, grilled goat's cheese, crispy kale (V) (GF)

DESSERTS

Assiette of chocolate desserts - dark chocolate mousse,  
milk chocolate praline torte, white chocolate & raspberry brûlée

£60 per person

Live music by a jazz duo Holly & Dave

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(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.