

WHITTLE'S

at Binswood

EVENTS

Valentine's

STARTERS

Carpaccio of tuna, ribbon vegetables, pink peppercorn and tarragon salsa (GF)

Twice baked leek and stilton souffle, griddled artichoke hearts, walnut and sherry vinaigrette (V)

PALATE CLEANSER

Lemon sorbet (GF) (V)

MAINS

Pan seared duck breast, parsnip dauphinoise, tender stem broccoli, redcurrant and port jus (GF)

Lemon and garlic king prawns, tomato and saffron risotto, crisp basil (GF)

Balsamic red onion and goats cheese tart tartin, rocket and sun blushed tomato salad (V)

DESSERTS

Duo of dark chocolate and passionfruit delice, meringue kisses, textures of raspberry

Selection of British cheeses, artisan crackers, apple brandy chutney

£29.50 per peron

(V) Vegetarian | (N) Nut | (GF) Gluten Free

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

Food is prepared in a traditional kitchen and may contain traces of nuts.

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