

CHRISTMAS 2019



WHITTLE'S

at Binswood

FESTIVE MENU

12 NOON - 8.00PM

STARTERS

Spiced parsnip soup, root vegetable crisp (V)

Lightly poached sea trout, pickled cucumber, soy,
lime & chilli dressing (GF)

Duck rillettes terrine, brioche toast, orange & cranberry jam

MAINS

Roast turkey, wrapped chipolata, chestnut & thyme stuffing,
pan gravy

Braised venison, parsnip & apple puree, crispy smoked bacon (GF)

*All the above served with roast potatoes, sprouts & bacon,
carrot & swede mash, mustard glazed parsnips*

Pan fried hake, chorizo & white bean cassoulet, crispy kale (GF)

Roast butternut squash, spinach & goats cheese risotto,
toasted almonds (V) (GF)

DESSERT

Traditional Christmas pudding, brandy sauce (V)

Warm Grand Marnier & almond tart, cinnamon anglaise (V)

Trio of chocolate mousses, berry compote (GF)

Selection of British cheeses, green tomato chutney,
artisan crackers - £2.00 supplement

2 courses
£23.00 per person

3 courses
£28.00 per person

CHRISTMAS DAY

12 NOON - 3.30PM

STARTERS

Wild mushroom & celeriac soup, Stilton croute (V)

Parma ham, cantaloupe melon and roast fig, raspberry balsamic glaze (GF)

Pressed game terrine, Bramley apple chutney, griddled sourdough

Smoked salmon and chive mousse, citrus ciabatta crostini, salsa verde

PASSION FRUIT SORBET COURSE

MAINS

Roast Turkey, wrapped chipolata, chestnut and thyme stuffing, pan gravy

Slow cooked blade of beef, horseradish and celeriac puree, pan gravy (GF)

Pan fried sea bream, griddled fennel, roast cherry tomatoes, watercress velouté (GF)

Roasted root vegetable and hazelnut Wellington, white wine cream sauce, crispy leeks (V)

All served with roast potatoes, braised red cabbage, sprouts and bacon, honey roast carrots & parsnips.

DESSERT

Traditional Christmas pudding, brandy sauce (V)

Blood orange bavarois, joconde sponge, dark chocolate sauce

Raspberry & pistachio parfait, dark chocolate brownie, crème anglaise (V)

Selection of British cheeses, chutney, artisan crackers

TEA, COFFEE & MINCE PIES

£70.00 per person

FESTIVE AFTERNOON TEA

12 NOON - 6.00PM

CHRISTMAS COCKTAIL ON ARRIVAL

Freshly baked spiced scone, clotted cream & jam

Selection of finger sandwiches

Mince pie slice & festive cakes

£20.95 per person

BOXING DAY BUFFET

12 NOON - 2.00PM

Freshly baked breads

Selection of cold meats

Pickles & chutneys

Mixed leaf salad (V) (GF)

Ruby slaw (V) (GF)

Butternut squash, baby spinach
tossed salad, & toasted almonds
(V) (GF)

Bubble & squeak (V) (GF)

Turkey jalfrezi, steamed
basmati rice (GF)

Fish pie, herb mash
topping (GF)

Selection of desserts

Cheese & biscuits

£25.00 per person

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PRIVATE CELEBRATIONS

We offer the perfect venue for private Christmas lunches or early evening celebrations. Ask a member of our team for more details.

NEW YEAR'S EVE

CHAMPAGNE & CANAPÉS

Compressed watermelon, feta (V) (GF)

Griddled courgette & goats cheese mousse (V) (GF)

Smoked salmon & avocado vol-au-vent

Five spice hoisin duck crostini

AMOUSE BOUCHE

MAINS

Fillet of beef, potato galette, roast shallots,
wild mushroom & Dijon sauce (GF)

Or

Sumac spiced monkfish, chorizo & chickpea cassoulet,
smashed avocado (GF)

Or

Baked field mushroom, stuffed with broccoli & Stilton,
roast celeriac, creamy leek sauce (V)

DESSERT

Trio of desserts

Sticky gingerbread, raspberry & cranberry crème brûlée,
chocolate & salted caramel roulade

LIVE ENTERTAINMENT

£50.00 per person

NEW YEAR'S DAY BRUNCH

11.00AM - 1.00PM

Yoghurt & granola (V)
Fresh breads & pastries (V)
Sliced meats & cheeses
Smoked salmon
Fresh fruits (V) (GF)
Selection of salads (V) (GF)

Cooked breakfast selection
Kedgeree (GF)

COOKED TO ORDER
Minute steak & chips (GF)
Omelette & chips (GF)

£15.00 per person

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CHRISTMAS OPENING TIMES

Monday to Saturday
8.00am - 8.00pm
(later if pre-booked for private event)

Sunday
8.00am - 5.00pm

Christmas Eve
8.00am - 5.00pm

Christmas Day
8.00am - 3.00pm
(only lunch service no Afternoon Tea)

Boxing Day
8.00am - 5.00pm
(later if pre-booked for private event)

New Year's Day
8.00am - 5.00pm

TERMS AND CONDITIONS

Christmas festive menu is available Monday to Saturday, excluding Sunday, throughout December.

A £15 non-refundable deposit is required to secure your booking. All bookings are held provisionally. Menu choices are to be received no later than seven days prior to your booking date and full payment is required by 1st December 2019. Bookings where monies are not received will be released back to the restaurant for resale. All monies paid are non-refundable.

A restaurant booking is required and is subject to availability.

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.

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