

WHITTLE'S

at Binswood

EVENTS

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# For The Love of Food

14<sup>th</sup> and 15<sup>th</sup> February 2020, 18:00-20:00

Welcome Drink

## STARTER

Pan Seared Scallops, White Pudding, Cauliflower Cous Cous, Squash Puree  
Smoked Duck Breast, Oyster Mushroom & Chicory Salad, Morello Cherry Balsamic Reduction (GF)  
Duo of Roast Pepper Soups, Gruyere Brioche Croute (V)

## INTERMEDIATE

Passionfruit Sorbet (gf) (v)

## MAIN

Roast Rump of Lamb, Herb Crusted Lamb Cutlet, Boulangère Potatoes, Purple Sprouting Broccoli,  
Rosemary Jus  
Pan Fried Red Snapper, Sweet Potato Rosti, Sautéed Green Beans, Tempura Samphire,  
Watercress Veloute  
Roast Butternut Squash, Spinach & Pine Nut Raviolo Gigante, Goats Cheese & Tarragon Sauce (V)

## DESSERTS

Dark & Ruby Chocolate Mousses, Champagne Jelly, Candied Strawberries (GF/V)  
Selection of British Cheeses, Artisan Crackers, Apple Brandy Chutney

**£35.00 per person**

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(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.