



THE WHITCHURCH INN

STARTERS

GOLDEN PEAR, WALNUT & BLUE CHEESE TARTLET
drizzled with honey & fresh thyme ✓

GIN-INFUSED BEETROOT GRAVLAX
crostini, citrus & dill cream cheese

HAM HOCK TERRINE
crostini, cranberry & orange relish, rocket, apple & pear

CREAMY COCONUT & SWEET POTATO SOUP
with a delicate blackberry sauce VG

MAINS

SLOW ROASTED TURKEY
sage & onion stuffing, roast potatoes, honey glazed parsnips, seasonal vegetables, cranberry
compote & a rich turkey jus

SLOW BRAISED FEATHERBLADE OF BEEF
in a coffee, chocolate & red wine jus, celeriac purée, glazed parsnips & pommes Anna

PORCHETTA WITH A MAPLE SYRUP GLAZE
roast potatoes, honey glazed parsnips & seasonal vegetables

PAN ROASTED TURBOT
tender brown shrimp, petits pois, beurre blanc & sautéed potatoes

ROASTED WINTER SQUASH
stuffed with Mediterranean vegetables & a drizzle of pomegranate reduction VG

DESSERTS

CHERRY AND CHOCOLATE BOMB CHEESECAKE

STEM GINGER CRÈME BRÛLÉE

TRADITIONAL CHRISTMAS PUDDING
with velvety brandy sauce

MULLED WINE FIG & APPLE CRUMBLE
with custard (or ice cream VG)

2 COURSE £30 3 COURSE £37

AVAILABLE FROM NOVEMBER 26TH- DECEMBER 24TH

£10 DEPOSIT PP REQUIRED UPON BOOKING

WE ARE ABLE TO MODIFY MOST MENU ITEMS TO SUIT ALLERGIES OR DIETARY REQUIREMENTS

PLEASE ENQUIRE WITH US BEFORE ORDERING