



CHRISTMAS MENU



Starters

Gravlax - Salmon cured in a Tanqueray Sevilla gin served on a caper and honey cream cheese crostini

Festive fig and halloumi salad with spiced honey and pomegranate **V**

Chef's farmhouse mushroom pâté, served with a crostini and an Atlantic Pale Ale onion chutney **VE**

Black and white pudding Scotch egg served with a whisky sauce

Festive ham hock and bacon terrine served with cranberries, pistachios and orange marmalade

Mains

Roast Turkey - Succulent turkey breast, fluffy roast potatoes, braised red cabbage, carrot and swede mash, sugar snap peas, gravy and pig in blanket

Low and slow cooked featherblade of beef, Dauphinoise potatoes, celeriac purée, roasted carrot with a honey and thyme jus **(+ £2 supplement)**

Mushroom, spinach and pecan Wellington with steamed new potatoes and a sundried tomato sauce **VE**

The Whitty Christmas burger - Beef patty, sausage patty topped with emmental cheese, bacon, cranberry sauce, fries and coleslaw

Locally sourced Catch of the Day - served with mashed potatoes, vegetables and a lemon caper butter

Desserts

Traditional Christmas pudding with brandy custard **V**

Luxurious homemade Black Forest chocolate fondant served with amaretti and cherry ice cream **V**

Winter berry panna cotta - homemade vanilla panna cotta with a winter berry compote

Vegan Gazillionaire's slice with raspberry sorbet **VE**

Homemade mince pie, blue cheese and a glass of port **V (+ £4 supplement)**

Available Monday - Saturday from November 16th - December 23rd

2 courses £31

3 courses £38

Pre-order required. £10 deposit per person.

Allergies and dietary requirements - Most dishes can be tailored to dietary needs.

Please ask a member of the team for information before booking.