

Sample 2-Course Festive Menu

To Start

Soup of the Day

Served with Rustic Bread (1, 2 Wheat Flour, 7, 13)

Apricot Pecan and Honey Goat Cheese Arancini

Pecan & goats' cheese, Apricot Rice Ball, Breaded and Golden Fried, set on a Rich Roasted Pepper & Smoked Paprika Sauce, finished with Chilli Oil

(1, 2 Wheat Flour, 4, 7, 9, 10 Pecan, 13, 14)

Whitty's Christmas Caesar Salad

Baby Gem Leaves, Crispy Bacon and Herb Croutons, coated with Creamy Caesar Dressing, finished with Parmesan Cheese & Pine Nuts

(2 Wheat Flour, 4, 5, 7, 9, 10 Pine Nut, 13, 14)

Main

Turkey & Maple Glazed Ham

Served with Butter, Garlic & Thyme Stuffing, Croquettes, Creamy Mash & Port Jus

(1, 2 Wheat Flour, 7, 13, 14)

Saffron & Lemon Hake

Baked Fillet of Hake set on a Creamy Mash coated with Saffron & Lemon Cream

(1, 4, 5, 7, 13, 14)

Confit Duck Legs

Confit Duck Legs coated in an Orange Glaze set on Butter Mash Potato,

Salted Broccoli served with Red Wine Jus (1, 7, 9, 13, 14)

Vegan Fusilli Pasta (V)

Fusilli Pasta coated in a Slow Roasted Tomato Sauce with Stir Fry Vegetables, Roasted Chickpeas, Cherry Tomato, finished with Nibbed Almonds & Lemon Oil

(1, 2 Wheat Flour, Semolina, 10 Almonds, 13, 14)

To Finish

Tea & Coffee served with Mini Mince Pies

Allergens

1. Celery
2. Gluten
3. Crustaceans
4. Eggs
5. Fish
6. Lupin
7. Milk
8. Molluscs
9. Mustard
10. Nut
11. Peanuts
12. Sesame Seed
13. Soya
14. Sulphur Dioxide & Sulphites