

The
Whittling House

ALNMOUTH



Christmas Fayre Menu



TWO COURSE £29 / 3 COURSE £37

To Start

Spiced Parsnip Soup
sourdough & butter (v, gf*)

Chicken Liver Parfait
caramelised onion chutney, toasted brioche, truffle honey (gf*)

Seared Partridge Breast
black pudding, celeriac puree, sweet-pickled blackberries

Gin Cured Salmon
cucumber & fennel salad, dill mayonnaise, sourdough croutons

Mains

Traditional Stuffed Turkey
honey roast carrots & parsnips, pigs in blankets, mash, roast potatoes, brussel sprouts & gravy

28-Day Dry-Aged Northumbrian Rump Steak
triple cooked chips, grilled tomatoes, crispy onions, watercress salad (gf*)

Pan Roasted Monkfish
creamed cauliflower, potato & onion bhaji, toasted almonds, fresh coriander

Cranberry & Pistachio Nut Roast
honey roast carrots & parsnips, red cabbage, mash, roast potatoes, brussel sprouts & gravy (v)

Festive Sides

Spiced Red Cabbage / Honey Glazed Carrots & Parsnips /
Brussel Sprouts, Bacon & Chestnuts / Pigs in Blankets / Creamy Mash

Dessert

Traditional Christmas Pudding
brandy cream

Crème Brûlée
spiced orange shortbread (v)

Passionfruit Cheesecake
meringue, caramelised white chocolate, raspberry sorbet (gf)

Dark Chocolate Delice
brandied cherries, pistachio, orange mascarpone

Please let us know if you have any dietary requirements or allergies as all our dishes are made fresh and can be adapted. Whilst we try to avoid cross contamination, we cannot guarantee any dishes are allergen free.

v - Vegetarian, gf - Gluten Free, gf* - Adaptable to be Gluten Free, vg - Vegan