

The
Whittling House

ALNMOUTH

New Year's Eve Set Menu

Glass of fizz on arrival



Bread Course

bread & roses sourdough, lardo



To Start

Celeriac & Truffle Soup

toasted chestnuts, sage, sourdough (v, gf*)

Chicken Liver Parfait

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

Yellison Goats Cheese Gnocchi

roasted beets, hazelnut pesto (v)

Seared Shetland Scallops

crispy ham hock, truffle mayo



Chef's Intermediate



Mains

Fillet of Northumbrian Beef (served pink)

bone marrow toast, oxtail ragu, cauliflower puree, crispy potatoes, truffle jus

Slow Cooked Belly Pork

roast hispi cabbage, black pudding & bacon, apple sauce, cider jus

Fillet of Halibut

buttered potatoes, greens, brown shrimp & lemon butter sauce (gf)

Northumbrian Pan Haggerty

brussel sprouts & chestnuts, poached egg, smoked cheddar sauce (v)



Dessert

Alnwick Rum Baba

lemon curd cream (v)

Passionfruit Cheesecake

meringue, caramelised white chocolate, raspberry sorbet (gf)

Dark Chocolate Delice

brandied cherries, pistachio, orange mascarpone

Classic Crème Brulee

homemade shortbread (v)

Add a cheese course with port £10pp

selection of British cheese, chutney, biscuits, fresh fruit