



EASTER

W
WHITTLEBURY
PARK

EASTER SUNDAY CARVERY

31ST MARCH 2024

STARTERS

Grilled asparagus

Cured prosciutto ham, poached hen's egg, hollandaise
(D, E, Sd)

Parsnip, onion & spinach bhaji

Spiced mango purée, coriander and celeriac remoulade, shredded spring onions
(G, Se, Ve, Sd, C)

Creamed leek & potato soup

Truffle oil
(Ve, C, Sd)

Confit chicken leg & apricot terrine

Moroccan spiced chutney, hazelnut dukkah, raita dressing
(N, Sd, D)

Smoked haddock, lemon zest & baby prawn fishcake

Caper & gherkin mayonnaise, roquette leaf salad, sundried cherry tomato, crispy capers
(F, D, Sd, Mu)

THE CARVERY

Whittlebury aged slow roasted sirloin of beef & Yorkshire pudding
(G, E, D)

Roast turkey crown, chipolata, sage & onion seasoning
(G, E)


Marmalade glazed gammon, honey & mustard dressing
(Mu)

Thyme and garlic roast potatoes
(Ve)

Maple glazed Chantenay carrots tossed with sugar snap peas
(Ve)

Spaulding cauliflower cheese
(G, D)

Braised red cabbage with apple
(Sd, Ve)



(V) Suitable for Vegetarians, (Ve) Suitable for Vegans, (G) Contains Gluten, (D) Contains dairy/milk, (N) Contains nuts, (P) Contains peanuts, (E) Contains egg, (F) Contains fish, (Cr) Contains crustaceans, (M) Contains molluscs, (S) Contains soya, (C) Contains celery, (Mu) Contains mustard, (Se) Contains sesame seeds, (SD) Contains sulphur dioxide, (L) Contains lupin

Due to our food preparation process we cannot guarantee our dishes will be prepared in an allergen or allergen derivative free environment.
Fish may contain small bones.



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PARK

FROM THE KITCHEN

Grilled Mediterranean seabass fillet, olive oil crusted baby potatoes, chargrilled sprouting broccoli, prawn & dill butter sauce
(G, D, F, Cr)

Northamptonshire oyster mushroom & baby spinach risotto, pickled shemgi mushroom, roasted pine nuts, spinach leaf pesto
(N,G,Ve)

Marinated aubergine carpaccio, Provençal vegetable, braised white bean purée, confit plum tomato, sourdough crisps
(Ve, Mu, G, C)

40 days dry aged fillet steak (supplement £6.95)

Grilled tomato, field mushroom, peppercorn sauce, or bearnaise sauce
(C, G, Sd, D)

DESSERTS

Eton mess sundae

Dehydrated meringue, strawberries, vanilla ice cream, chantilly cream
(D, E, V)

Plant-based dark chocolate ganache

Textures of raspberries, honeycomb, shortbread biscuit
(Ve, S)

Yorkshire rhubarb frangipane tart

Rhubarb syrup gel, clotted cream ice cream
(G, D, E, N, V)

Sicilian lemon cheesecake

Crème-fraiche puree, Bergamot & honey macaroon
(G, D, E, V)


Warm mini-Biscoff doughnuts

Spring berry compote
(G, S, N, Ve)

Chef's selection of Northamptonshire cheese (£5.50 supplement)

Grapes, celery, apple and chutney
(C, G, Sd, D)

Tea and Coffee



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