



Whittlebury Hall

Starters

Soup

chunky leek & potato (D,V)

Greek salad

tomatoes, red onion & feta cheese, olives & cucumber finished with dressed leaves (D,V)

Hot smoked mackerel fillet

textures of beetroot, horseradish cream and potato & spring onion salad (D,F,Mu,E,G)

Pressed ham hock terrine

plum & fig chutney crostini & pea shoots (Mu,SD,G)

Carvery

Slow roast rump of beef

with Yorkshire pudding (G,E,D)

Roasted turkey breast

with sage & onion stuffing and pigs in blankets (G,SD)

Marmalade glazed gammon

with garlic roasted potatoes, herb glazed carrots, creamed leeks, courgettes, broccoli florets, braised cabbage (D,SD)

Cooked to order

Pan seared salmon

with herbed new potatoes, vegetables and burst cherry tomatoes (F)

Fresh macaroni pasta tossed with smoked almonds and pine nuts

with wilted rocket & basil pesto and red peppers (G,N)

Desserts

Mango and coconut delicie

with passion fruit gel, almond and raspberry crumb (D,E,G,N,S)

Lemon curd tart

with blackberry gel and meringue (E,G,D,V)

Eton mess

with Chantilly and mixed berry compote (E,D,V)

Selection of cheeses

with celery, grapes chutney, raw apple and water biscuits (G,D,C)

Two courses for £16 per person or three courses for £19.95 per person

Due to the food preparation process, we cannot guarantee our dishes will be prepared in an allergen or allergen free environment. Please ask your waiter for dish allergen contents. Fish may contain small bones. All dishes are labelled with allergy indicators. Please refer to key for full list of allergy contents. Please advise us of any food allergies or intolerances.

(Ve) vegan, (V) vegetarian, (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