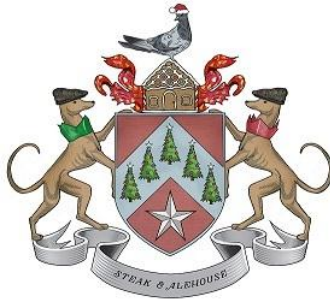


THE WHIPPET INN



Christmas Dinner £35 Per Person

Home- Smoked Mackerel Fillet with apple & Vanilla purée, roasted & pickled beetroot,
butter roasted rye bread & finished with powdered beetroot & apple

Salt Cured Duck Ham, sticky crumbled gingerbread, date and raisin purée, preserved walnuts & savoury granola

Goats Cheese & Thyme Beignets, balsamic red onions, shallot jam, burnt onion purée and onion ash (v)



Traditional Roast Turkey

Daube of Beef with Slow Cooked Braised Ox Cheek

*Both served with Sage & Apricot Stuffing, Roast Potatoes, Roasted Winter Roots,
Pigs in Blankets & Red Wine Gravy*

Salmon En Crouete wrapped in a spinach, parsley & lemon mousse served with Dill infused purple potatoes,
steamed sea vegetables & white wine cream sauce

28 Day Aged Fillet Steak with chips & peppercorn sauce (£5 Supplement)



Christmas Pudding, Brandy Sauce, Red Currant Compote, Walnut Brittle

Dark Chocolate & Caramel Tart, Honeycomb, Crème de Leche, Vanilla Mascarpone

Satsuma, Lemon & Champagne "Trifle"

*Our Vegetarian guests are invited to select their Main Course from our full a LA Carte Menu.
If you or any of your guests suffer with an allergy or dietary requirement please let us know prior to dining
and we will be happy to help.*