THE WHIPPET INN

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CHRISTMAS AT THE WHIPPET

FESTIVE PARTY LUNCH

2 courses £24.95 · 3 courses £31.95 per person
Monday – Saturday, 12pm – 4pm

TO START

Honey roast parsnip soup V
ciabatta croutons

Ham hock terrine DF
apple chutney, wholemeal toast

Smoked salmon GF DF
homemade tartare sauce, fennel & winter leaf salad

❄ ❄ ❄

MAINS

Turkey ballotine
stuffing croquette, fondant potato, glazed carrot, roasted sprouts with chestnuts & cranberry gravy

Braised beef blade GF
horseradish mash, seasonal greens & red wine gravy

Butternut squash tart V
sage, chestnut & bitter leaf salad

Baked plaice fillet GF
white wine fish sauce, wilted spinach, crushed new potatoes

Chargrilled bavette steak GF +£5 supplement
crispy fries, peppercorn sauce

❄ ❄ ❄

TO FINISH

Sticky toffee pudding
toffee sauce & vanilla ice cream · gluten free & vegan options available

White chocolate & raspberry cheesecake V
raspberry coulis

Coffee panna cotta GF
whipped cream

Vegan dishes available on request.

FESTIVE PARTY EVENING

£48 per person
Monday – Saturday, from 5pm

TO START

Honey roast parsnip soup V
black pepper croutons, sage oil, parsnip fritter

Ham hock terrine GF
mulled cider chutney, crispy pig's ear, pickled pear

Oak-smoked salmon GF DF
crayfish tails, fennel & heirloom beetroot salad, gribiche mayonnaise

Whipped Yorkshire blue cheese salad GF N
bitter leaves, candied walnuts, Dijon mustard vinaigrette

❄ ❄ ❄

MAINS

Duo of beef GF
bavette steak, crispy beef bonbon, truffle mash, kale, bourguignon jus, pickled red onion, chimichurri oil

Butternut squash tart V
sage & chestnut, radicchio, crispy fried goat's cheese

Herb-crusted halibut GF
mussel & sweetcorn chowder, saffron poached potato, Romanesco cauliflower

300g ex-dairy ribeye, chargrilled GF +£9 supplement
served with beef fat chips, peppercorn sauce & watercress

200g fillet, pan roasted GF +£7 supplement
served with beef fat chips, peppercorn sauce & watercress

❄ ❄ ❄

TO FINISH

Sticky toffee pudding
molasses toffee sauce & Madagascan vanilla ice cream · gluten free & vegan options available

Tiramisu panna cotta
biscotti crumb, candied coffee beans

White chocolate & raspberry cheesecake V N
toasted pistachio, freeze-dried raspberry & raspberry coulis

Selection of British cheeses
traditional accompaniments · gluten free & vegan options available

Vegan dishes available on request.

CHRISTMAS DAY LUNCH

£140 per person
Friday 25 December

Crispy goat's cheese bonbon GF
roast pear salad, chicory, radicchio, gremolata

❄ ❄ ❄

Hand-dived scallop ceviche GF DF
chilli, tapioca, mango & lime

❄ ❄ ❄

Pork cheek in Pedro Ximénez GF
anise carrot purée, crispy shallot

❄ ❄ ❄

Ballotine of free-range turkey
wrapped in bacon with pork stuffing, potato fondant, honey roast roots, sautéed sprouts & chestnuts, pigs in blankets, brioche bread sauce

❄ ❄ ❄

Baron Bigod Brie
toasted fruit loaf, cranberry jam

❄ ❄ ❄

Coffee & tirami-choux bun

Vegetarian and children's menus available on request.

V vegetarian · **GF** gluten free · **DF** dairy free · **N** contains nuts

Festive party menus are for pre-booked parties of 8 or more.

We'll need your pre-order and a deposit of £15 per person in advance.

Vegan dishes are available on request. Please tell us about any allergies when you book.